



papaveros



TO START

M G

ITALIAN STYLE BRUSCHETTA (VG) 18 20

three slices

ROAST GARLIC AND OLIVE OIL
FLATBREAD (V) 18 20

served with a trio of red pesto, olive oil and balsamic reduction

CAPRESE SALAD (GF) (V) 20 22

Sliced tomato, buffalo mozzarella, oregano, olive oil and basil

9" CHEESY GARLIC PIZZA BREAD (V) 18 20

LOCALLY SOURCED SYDNEY ROCK
OYSTERS

Natural (GF) 1/2 DOZ 29 34

With sea salt & lemon (GF) DOZ 43 48

Kilpatrick 1/2 DOZ 31 36

DOZ 45 50

GREEN PEA AND CHORIZO ARANCINI 18 20

with arrabbiata sauce

FRITTO MISTO - TO SHARE 32 37

Plate of sea salted pepper prawns, calamari & marinated
octopus served with chilli lime aioli & lemon infused olive oil
(GF) available

ANTIPASTO FOR TWO 29 34

Selection of cold meats, olives, cheeses, grilled vegetables and
sea salt toasted tortilla

SIDES

Sautéed mushrooms in butter (V) (GF) | Bowl of steakhouse fries (V) 12 14

Rucola Salad, Arugula, caramelised onion, chevre, pear and walnut (V) (GF) 17 19

Duck fat roasted potatoes, rosemary & sea salt (GF) 15 17

Steamed vegetables, tossed in extra virgin olive oil (GF) (VG) 15 17

MAINS

M G

SEAFOOD RISOTTO (GF) 39 44

Salmon, prawns, mussels & calamari sautéed in white wine
& simmered in our seafood flavoured arborio rice

VEGETARIAN PENNE (V) 32 37

Penne pasta with broccoli, black olives, cherry tomatoes,
flavoured with olive oil, garlic and basil

TUSCAN STYLE PORK BELLY (GF) 42 47

Served with crackle, rucola salad, caramelised onion,
parmesan & lemon

FLORENTINA STYLE STEAK (GF) 48 53

T-Bone thick cut served with rucola salad, duck fat roasted
potatoes with rosemary and sautéed mushrooms

MUSSELS NAPOLI STYLE 34 39

Tossed in a fresh house made chilli & tomato sauce
served with toasted ciabatta (GF) without ciabatta

PORK SCALLOPINI 44 49

Thinly sliced pork medallions with mushroom & sherry cream
sauce served with seasonal vegetables & duck fat roasted
potatoes

GARLIC AND ROSEMARY MARINATED 43 48
COWRA LAMB LOIN

Served with a medley of roasted vegetables, steamed
broccolini, confit of cherry tomatoes and a beetroot and red
wine jus

PRAWN SPAGHETTI (GF) AVAILABLE ON REQUEST 38 43

Spaghetti pasta with prawns, cherry tomatoes tossed with
olive oil, garlic, fresh chilli and basil

M = MEMBERS G = GUESTS

FRESH MADE PASTA

M G

CHOOSE YOUR PASTA THEN ADD A SAUCE

^{GF} PASTA OPTIONS AVAILABLE

LINGUINI | FETTUCCHINE | SPAGHETTI |
CORNETTI RIGATI ^{VG} | GNOCCHI (ADD \$2 | \$3)

MARINARA ^{GF} 38 43

Mixed seafood, onion, garlic & Napoli sauce, topped with parmesan

BOLOGNESE ^{GF} 30 35

Ground rump & sirloin (50/50), Napoli sauce, topped with parmesan

CHICKEN BOSCAIOLA 32 37

Chicken, mushrooms, bacon, parmesan, garlic, onion, herbs & cream, topped with parmesan

DIAVOLA ^{GF} 34 39

Chorizo sausage, roasted capsicum, bacon, onion, garlic & Napoli sauce topped with parmesan

VEGAN BOLOGNESE ^{GF} ^{VG} 32 37

Eggplant, carrot, onion, celery, walnuts & mushrooms blended with San Marzano tomatoes, topped with vegan cheese or parmesan

Add cornetti rigati pasta for the full vegan experience

DOLCE (dessert)

Affogato 10 12

Affogato with Frangelico 15 17

Limencello Affogato (espresso optional) 15 17

Tiramisu with a Baileys twist 15 17

Lemon & pistachio cannoli 15 17

Raspberry & white chocolate cheesecake with berry compote 15 17

PIZZA

M G

ALL WITH SAN MARZANO TOMATO BASE & MOZZARELLA ^{GF} BASES AVAILABLE

MARGHERITA ^V 12" 30 35
9" 24 29

Mozzarella & fresh basil

SPICY LAMB 12" 34 39
9" 28 33

Spicy middle eastern pulled lamb pizza, with mint yoghurt, roasted pumpkin, mozzarella & rocket

MARINARA 12" 40 45
9" 32 37

Seafood Pizza with garlic prawns, mussels, calamari, roasted capsicum, mozzarella & onion

VEGIE SUPREME ^V 12" 30 35
9" 24 29

Mozzarella, pineapple, mushrooms, selected roasted vegetables, chargrilled capsicum, olives & oregano

GARLIC PRAWN 12" 40 45
9" 32 37

Prawns, garlic, mozzarella, chilli, rocket & lemon

PAPAVEROS SUPREME ← Our Speciality! 12" 40 45
9" 32 37

Mozzarella, double smoked ham, Italian sausage, chargrilled capsicum, mushrooms, onion & olives

HAWAIIAN 12" 34 39
9" 28 33

Mozzarella, double smoked ham & pineapple

THE PORKER 12" 38 43
9" 30 35

Mozzarella, BBQ Bacon jam and chicken with roasted capsicum, cheese, onion, Napoli sauce and Japanese mayo

EXTRA TOPPING LISTED ABOVE \$3 | \$4 PRAWNS \$5 | \$6

M = MEMBERS G = GUESTS

Please note: A 20% surcharge applies on public holidays (excluding ANZAC Day)

GF - Gluten Free, V - Vegetarian, VG - Vegan. All items may contain traces of eggs, nuts or gluten as these products are used in our kitchen.

Please advise your waiter of any dietary requirements. GF bases and pastas available, prepared in a gluten environment.