



# papaveros



## TO START

M G

ITALIAN STYLE BRUSCHETTA <sup>VG</sup> 18 20

three slices

ROAST GARLIC AND OLIVE OIL FLATBREAD <sup>V</sup> 18 20

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

CAPRESE SALAD <sup>GF</sup> <sup>V</sup> 20 22

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

9" CHEESY GARLIC PIZZA BREAD <sup>V</sup> 18 20

LOCALLY SOURCED SYDNEY ROCK OYSTERS

Minimum 3 Oysters

Natural <sup>GF</sup> EA 5.5 6.0

Kilpatrick EA 6.0 6.5

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

<sup>GF</sup> available

ANTIPASTO FOR TWO 30 35

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

## SIDES

Sautéed mushrooms in butter <sup>V</sup> <sup>GF</sup> | Bowl of steakhouse fries <sup>V</sup> 12 14

Rucola salad with arugula, caramelised onion, chevre, pear & walnut <sup>V</sup> <sup>GF</sup> 17 19

Duck fat roasted potatoes, rosemary & sea salt <sup>GF</sup> 15 17

Steamed vegetables, tossed in extra virgin olive oil <sup>GF</sup> <sup>VG</sup> 15 17

## MAINS

M G

SEAFOOD RISOTTO <sup>GF</sup> 39 44

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

VEGETARIAN PENNE <sup>V</sup> 33 38

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

OSSOBUCO <sup>GF</sup> 39 44

Slow braised beef medallion in a herbed tomato & red wine sauce, topped with a classic gremolata on a bed of Grana Padano enriched polenta

FLORENTINA STYLE STEAK <sup>GF</sup> 50 55

300g MB2 porterhouse served with rucola salad, duck fat roasted potatoes topped with rosemary & sautéed mushrooms

CIOPPINO 39 44

Italian fish stew with seafood sourced from the Pacific. Scallops, prawns, calamari, mussels & barramundi, combined with fresh herbs & tomatoes in a white wine sauce, served with toasted garlic ciabatta <sup>GF</sup> without ciabatta

PORK SCALLOPINI 44 49

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

HERB AND GARLIC SOUS VIDE LAMB RUMP <sup>GF</sup> 44 49

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

PRAWN AND PROSCIUTTO SPAGHETTI <sup>GF</sup> AVAILABLE ON REQUEST 39 44

Tiger prawn & prosciutto spaghetti with olive oil, garlic, black pepper, cherry tomatoes, chilli & basil with squeezed lemon & Grana Padano

M = MEMBERS G = GUESTS

## FRESH MADE PASTA M G

CHOOSE YOUR PASTA THEN ADD A SAUCE

<sup>GF</sup> PASTA OPTIONS AVAILABLE

LINGUINI | FETTUCCINE | SPAGHETTI |  
CORNETTI RIGATI <sup>VG</sup> | GNOCCHI (ADD \$2 | \$3)

MARINARA <sup>GF</sup> 38 43

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

BOLOGNESE <sup>GF</sup> 31 36

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

CHICKEN BOSCAIOLA 33 38

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

DIAVOLA <sup>GF</sup> 35 40

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

VEGAN BOLOGNESE <sup>GF VG</sup> 33 38

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

PUTTANESCA <sup>GF</sup> 35 40

San Marzano tomatoes, white anchovy fillets, chilli, capers & Kalamata olives topped with parmesan

## 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 <sup>GF</sup> BASES AVAILABLE

MARGHERITA <sup>V</sup> 12" 31 36  
9" 25 30

Mozzarella & fresh basil

SPICY LAMB 12" 34 39  
9" 28 33

Spicy Middle Eastern pulled lamb pizza, with mint yoghurt, roasted pumpkin, mozzarella & rocket

CALZONE 9" 26 31

A hand-folded calzone baked to perfection, filled with salami, prosciutto & ham, balanced with rich Napoli sauce, fresh mozzarella & creamy brie

VEGIE SUPREME <sup>V</sup> 12" 31 36  
9" 25 30

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

GARLIC PRAWN AND CHORIZO 12" 40 45  
9" 32 37

Charred chorizo, marinated garlic prawns, rocket & fresh mozzarella on a Napoli sauce base

**PAPAVEROS SUPREME** 12" 40 45  
9" 32 37

*Our Speciality!*

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 & Japanese mayo

PEPPERONI PIZZA 12" 31 36  
9" 25 30

Pepperoni slices on a bed of Napoli sauce, topped with mozzarella & parmesan cheese, finished with dried oregano

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.