



LA TERRAZZA

OSTERIA VERDE

Alfresco dining, fresh air, and food your Nonna used to cook. Our menu brings the heart of Italy to your table with rustic, homestyle dishes made from seasonal produce – best shared under the open sky, just like back home.

OLIVES & SOURDOUGH \$8

ARANCINI \$12

truffle and porcini mushroom

BRUSCHETTA \$12

with lamb sausage, caramelised onion & cheese

FOCACCIA \$12

with dipping tonnato sauce & sliced veal

PARMIGIANA \$18

fried eggplant parmigiana, pecorino cheese & tomato

FOCACCIA SANDWICH \$18

with mortadella, stracciatella & pistacchio

CAULIFLOWER ZUPPA \$18

with chickpeas, breadcrumbs & parsley

POTATO GNOCCHI \$28

with ragu, chilli & rosemary

TORTELLINI \$29

in parmigiano fondue

SPAGHETTI \$29

with garlic, chilli lemon zest & cherry tomatoes

LASAGNA \$32

layers of handmade pasta, slow-cooked beef ragù, creamy béchamel, and parmigiano reggiano

PORK MILANES \$35

with baked potatoes & lemon mayo

BEEF STEW \$35

with mashed potatoes

CATCH OF THE DAY \$36

with acqua pazza & zuppetta

LAMB \$38

braised in red wine & herbs served over soft polenta

CALAMARI & PRAWN ZUPPA \$39

prawn bisque & vanilla, served with crispy bread

TIRAMISU \$12

Our signature tiramisu with coffee, mascarpone, cocoa

CRÈME BRÛLÉE \$12

rich vanilla custard topped with a layer of hard caramelised sugar

CHOCOLATE BROWNIE \$12

with ruby ice cream

A 10% service charge applies to groups of 8+.

Surcharges: 10% on Sundays, 15% on Public Holidays.

Our kitchen handles nuts, shellfish & gluten. We aim to meet dietary needs, but allergen-free meals can't be guaranteed.