LA TERRAZZA
OSTERIA VERDE

ENTIRE MENU DESIGNED FOR SHARING

SOURDOUGH & FOCACCIA $8
Extra virgin olive oil

OYSTERS $6EA
OLIVES $8

Small Plates

TRUFFLE ARANCINI (3PC) $12
Truffle & porcini arancini, truffle mayo

ZUCCHINI FRITTERS & PORCHETTA TONNATA $16
Zucchini fritters, porchetta, tonnato sauce & pine nuts

FRIARIELLI $15
Garlic, chilli & extra virgin olive oil

BURRATA & POMODORINI $19
Marinated cherry tomatoes, basil oil & crispy breadcrumbs

FRIED ARTICHOKES $20
Fried baby artichokes, mortadella, burrata, pistachio, mint & lemon oil

POLPETTE & FOCACCIA "LA SCARPETTA" $20
Wagyu beef meatballs, tomato sauce, parmesan & warm focaccia

CRUDO DI TONNO $20
Raw tuna, stracciatella & crispy tomato waffle

LASAGNA BITE (2PC) $18
Fried lasagna, beef ragù, béchamel & parmesan

Large Plates

CARBONARA $26
Tonnarelli, guanciale, pecorino & black pepper

AMATRICIANA $26
Rigatoni, guanciale, tomato & pecorino

GRANCHIO $30
Potato gnocchi, blue swimmer crab, garlic & cherry tomatoes

CACIO E PEPE $32
Paccheri, cacio e pepe, truffle & breadcrumbs

PESCE AL CARTOCCIO $38
Market fish, mussels, cherry tomatoes & herbs in a light tomato broth

CRISPY MAIALESE $36
Crispy pork fillet, 'nduja honey & pickled fennel

Specials

NONNA'S SPAGHETTI & POLPETTE (SERVES 2) $60
Spaghetti, pomodoro sauce, wagyu meatballs & parmesan

300G WAGYU $42
Wagyu, broccolini & parmesan fondue

KING PRAWNS (3PC) $46
Grilled king prawns, garlic, lemon & Italian salsa verde

Dolci

CLASSIC TIRAMISÙ $14
Traditional Italian tiramisù with mascarpone cream, coffee, savoiardi & cocoa powder

PISTACHIO CHEESECAKE $14
Pistachio ice cream, whipped mascarpone & cream cheese mousse, toasted brioche crumbs & pistachios

PANNA COTTA $14
Vanilla panna cotta & seasonal fruit

MADE TO SHARE | LOCALLY SOURCED | CASUAL FAMILY ITALIAN

A 10% service charge applies to groups of 6+. 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.