

Agostinis

Summer



Antipasto

PANE DELLA CASA

House-made pizza bread baked to order, enjoy simply on its own or pair it with your favourite indulgence...

- + San Daniele prosciutto
- + Montasio
- + Francesco's marinated olives
- + Whipped garlic butter

CALAMARI FRITTI

Lightly fried calamari served with roasted lemon & mint aioli – an Agostinis classic!

PROSCIUTTO MELONE FICHI

San Danielle prosciutto, sweet summer rock melon, figs, mint & vino cotto

CARPACCIO DI MANZO

Paper-thin beef, pickled Nashi pear & cucumber, rocket & horseradish cream (GF)

CICALE DI MARE

Poached Balmain bugs served on carpaccio of fennel, lemon & Taggiasca olives (GF)

FRICO

A typical dish from the Friuli region of Italy. Thin layers of Montasio cheese & potato, oven roasted to form a heavenly, crunchy, chewy pancake (V, GF)

Insalata

INSALATA CAPRESE

Medley of tomatoes & basil with oozy stracciatella cheese (V, GF)

INSALATA DI ASPARAGI E ZUCCHINE

Asparagus, pickled zucchini, goats cheese, pinenuts, tarragon & citrus olive oil (V)

RUCOLA DELLA CASA

Rocket, green apple & Parmesan crisps (V, GF)

INSALATA VERDE

Mixed leaf salad with Italian vinaigrette (V, GF)

Pasta

RISOTTO AI POLIPETTI

Risotto is a dish of dedication. Our Summer risotto is dedicated to baby octopus, zucchini, saffron & lemon (GF)

2018 Helm Classic Dry Riesling

Glass \$16 | Bottle \$69

SPAGHETTI ALL' ARAGOSTA

The ultimate Marinara. Spaghetti tossed with lobster, cherry tomatoes, chilli, garlic & parsley

2019 Lilia's Fiano Con Gli Amici

Glass \$15.50 | Bottle \$66

RAVIOLI

House-made ravioli filled with bufala ricotta & spinach served with butter & sage (V)

2019 Savardo Pinot Grigio

Glass \$13.50 | Bottle \$56

PAPPARDELLE AL MAIALE

Pork hock slow-cooked in house-made ricotta, carrots, parsley & black pepper tossed with silky ribbons of pasta

2016 Collector "Rose Red City" Sangiovese

Glass \$17 | Bottle \$74

Secondi

PESCE

Pan-fried fish of the day served with a salad of fennel, peach, dill & mint (GF)

2018 Castello di Torre in Pietra Vermentino

Glass \$15 | Bottle \$62

TAGLIATA DI MANZO

300g New York Strip served with asparagus & roasted potatoes (GF option)

2017 Long Rail Gully Cabernet Sauvignon

Glass \$12.50 | Bottle \$52

BISTECCA ALLA FIORENTINA

(serves 2-3 people)

Weighing in at 1kg, this Tuscan superstar is our house specialty. A classic, aged T-bone prepared simply with salt & rosemary, grilled to medium rare and left to sit and contemplate. Served with parmesan shoestring fries, salsa verde & mustard butter. La Bestia! Allow 45 minutes cooking/resting time

2016 Borgogno Langhe Nebbiolo

Bottle \$140

\$10

\$7

\$6

\$6

\$2

\$18

\$16

\$20

\$22

\$15

\$28

\$38

\$26

\$28

\$35

\$34

\$92

Pizza Rossa

Our beer suggestion...

Four Pines Pale Ale

\$10

MARGHERITA BUFALA

\$22

Bufala mozzarella, Agostinis' spice & basil (V)

PROSCIUTTO E RUCOLA

\$25

Fior di Latte mozzarella, fresh prosciutto & rocket

SALSICCIA

\$24

Italian sausage, 'nduja (spicy, spreadable salame) & Fior di Latte mozzarella

FUNGHI

\$23

Medley of mushrooms, Fior di Latte mozzarella, rosemary & truffle oil (V)

MELANZANA

\$24

Crispy eggplant, chilli, Stracciatella & basil (V)

NAPOLETANA

\$23

Anchovies, olives, capers, Fior di Latte mozzarella & basil

DIAVOLA

\$24

Spicy salame, olives, chilli & Fior di Latte mozzarella

CAPRICCIOSA

\$25

Ham, mushrooms, artichokes, olives & Fior di Latte mozzarella

4 FORMAGGI

\$23

Taleggio, Gorgonzola, Parmigiano-Reggiano & Fior di Latte mozzarella (V)

ZUCCA

\$24

Roasted pumpkin, Spanish onion, Stracciatella & basil (V)

GAMBERI

\$25

Prawns, cherry tomatoes, chilli, parsley, Fior di Latte mozzarella & lemon

PROSCIUTTO COTTO

\$23

Ham, Taleggio & oregano

Cena speciale

YOUR CHOICE OF 3 COURSES FROM SET MENU

\$75

Please note: Payment via all credit cards attract a 1.5% surcharge. A surcharge of 15% applies on Sundays and public holidays. Gluten-free pizza bases (+\$4) and gluten-free pasta (+\$2) are available upon request.

Pizza Bianca

Our beer suggestion...

BentSpoke Red Nut IPA

\$12

FRANCESCO

\$24

Italian pork & fennel sausage, roast potatoes, 'nduja (spicy, spreadable salame) & Fior di Latte mozzarella

VEGETARIANA

\$24

Roasted capsicum, grilled zucchini, semi-dried tomatoes, eschallots, basil, Bufala mozzarella & Scamorza cheese (V)

BOSCAIOLA

\$24

Italian pork & fennel sausage, mushroom & Scamorza cheese

VERDE

\$25

Basil & pistachio pesto, spicy salame, cherry tomatoes & Fior di Latte mozzarella

ZOLA

\$24

Roasted potato, rosemary, Gorgonzola cheese, Fior di Latte mozzarella & sea salt (V)

TAKE IT TO THE NEXT LEVEL

\$4 each

+Vegan Cheese +Gluten-free base

\$2 each

+fresh chilli +anchovies +grilled eggplant +olives +mushrooms +rocket

\$4 each

+salame +pork & fennel sausage +ham +'nduja +prawns +Gorgonzola +Taleggio +Bufala mozzarella

Dolci

Our dessert wine suggestions...

2017 Lark Hill Dial M For Marsanne

G \$12

NV Long Rail Gully SSC

G \$10

2016 Gallagher Sparkling Shiraz

G \$16

CANNOLI ALLA CILIEGIA

\$16

Locally made piccolo cannoli shells filled with bufala ricotta, maraschino cherry & chocolate

VANILLA PANACOTTA

\$15

Vanilla panacotta, prosecco jelly & lemon sorbet (GF)

TORTE CAPRESE

\$15

Classic flourless chocolate & almond cake served with vanilla gelato (GF)

SEMIFREDDO AL PISTACCHIO

\$16

Silky, creamy pistachio semifreddo served with raspberry gel (GF)

GELATI

\$12

Choice of 2 flavours served in a waffle cone

AFFOGATO

\$16

Vanilla gelato served with an espresso & your choice of digestivo: Cafe Patron XO Tequila, Frangelico or Grappa

DESSERT BOARD TO SHARE

\$14pp

Minimum 4 people