

**ANTIPASTI****PASTA AND RISOTTO****MAIN PLATES****SIDES**

ARANCINI flavour of the day (v)	4 ea
CROQUETTE smoked tomato, haloumi, romesco (v)	4.5 ea
CHAR-GRILLED LAMB KOFTA tahini, pickles	7.5 ea
TEMPURA SOFT-SHELL CRAB lime, coriander, chilli	6.5 ea
ZUCCHINI FLOWER Persian fetta, mint (v)	6.5 ea
MT. ZERO OLIVES (v)	9
HUMMUS PLATE warm bread, crudities, pickles (v)	12.5
CRISPY POLENTA CHIPS parmesan, aioli (v)	9.5
SPANAKOPITA leek, silverbeet, fetta, tomato & chilli jam (v)	13
CONFIT DUCK CIGARS goat's curd, fig jam	14.5
BEEF TARTARE organic hens yolk, cornichons, crisps	16.5
CURED OCEAN TROUT fennel, apple, goat's cheese, walnuts	15.5
BRUSCHETTA flavour of the day	12.5
CHAR-GRILLED NTH QLD KING PRAWNS watermelon, crumbled shanklish salad	15.5
BBQ QUAIL jewelled freekah, harissa	14
FRIED CALAMARI rocket, lime mayonnaise	19
TUNA NICOISE black sesame crusted sashimi grade tuna nicoise	17.5
MEZZE PLATE chef's selection of Mediterranean small plates	31
ANTIPASTO PLATE San Daniele prosciutto, Sopressa salami, smoked ham, buffalo mozzarella, pickled vegetables, grissini	31

PACCHERI eggplant & tomato sugo, ricotta salata, basil (v)	20.5
HAND CUT PAPPARDELLE traditional bolognese	24
BAKED GNOCCHI gorgonzola, taleggio, parmesan & goat's cheese sauce, caramelised pear, walnuts (v)	23
LINGUINE tiger prawns, scallops, mussels, clams, garlic, chilli, fresh tomato	29.5
CANNELLONI roast pumpkin & ricotta, hazelnut butter, sage (v)	22.5
*gluten free pasta available	

ORI'S PIZZA

CAPRICIOSSA San Marzano tomato, hand-stretched mozzarella, smoked ham, mushrooms, artichokes, black olives	21
FUNGHI wild mushroom ragu, thyme, taleggio, truffle oil (v)	19
PATATE thinly sliced potato, smoked mozzarella, broccolini, pinenut pesto (v)	19
SALUMI San Marzano tomato, mozzarella, pork sausage, pancetta, Sopressa salami, San Daniele prosciutto	24
MARGARITA San Marzano tomato, buffalo mozzarella, fresh basil (v)	17.5
ORI'S PIZZA'S CAN BE ENRICHED WITH	
San Daniele prosciutto	5
Tiger prawns	5
Sopressa salami	4
Rocket	3
Gluten free base	2

FRESH MARKET FISH	M/P
VEAL SCHNITZEL brioche & parmesan crumbed veal, apple & cabbage slaw	28
GRAIN-FED EYE FILLET (200g) parsnip puree, pot roasted vegetables, tarragon butter	34
ANGUS RIB-EYE (350g) hand-cut fat chips	38
PISTACHIO CRUSTED LAMB RACK caramelised shallots, confit fennel, oregano borek	34
ROASTED BAROSSA VALLEY CHICKEN jewelled rice, melting onions, chickpeas	31

MIMO'S PIZZA

BALLER spicy meatballs, smoked bell peppers, fresh tomatoes, coriander, parsley	20
BAZAAR corn-fed pulled chicken, potato, tahini, spicy tomato, onion	21
SULTAN 12 hour slow roasted lamb, confit eggplant, yoghurt, garlic, pomegranate, lemon, thyme	22
SOFIA caramelised pumpkin, macadamia, baked haloumi, shallots, spinach, crumbled fetta (V)	19.5

BEETROOT goat's cheese, hazelnuts	8
TURKISH ROASTED POTATOES peppers, almonds, yoghurt	9.5
ROCKET, PEAR, PARMESAN	8
SAUTÉED BROCCOLINI garlic, chilli, ricotta salata	9
GARDEN SALAD	11.5
PAN ROASTED GREEN BEANS tahini, shallots, pine nuts	9
FRIES, AIOLI	9

DESSERT

CRÈME BRÛLÉE	13.5
CHOCOLATE MOUSSE hazelnut praline, chantilly cream	13.5
ARABIAN MESS pistachio ice cream, Turkish delight, Persian fairy floss	13.5
PROFITEROLES vanilla custard, chocolate sauce, pistachio ice cream	13.5
HOT CINNAMON DOUGHNUTS salted caramel fudge	8.5
DAILY HOUSE-MADE GELATI (per scoop)	3.5

Gluten free options available upon request Chef: Orazio Cutuli & Mimo Al'Khatib
(v) vegetarian All prices inclusive of GST