D'ORO
RESTAURANT AND WINE BAR

Antipasti

GARLIC FOCACCIA (V, GF OPT) 17
Extra virgin olive oil, garlic, rosemary, Sicilian sea salt.
Add Prosciutto + 7 || Burrata + 9

BURRATA CAPRESE (V, GF OPT) 26
Heirloom tomatoes, salsa verde, toasted sourdough, garden herbs, evoo.

ZUCCHINI FLOWERS (V, GF OPT) 24
Beer battered zucchini flowers, stuffed with goat's cheese and lemon zest with a hint of chilli, flash fried.

CALAMARI FRITTI (GF OPT) 26/42
Flash fried with nduja aioli.

GIARDINIERA OR SALUMI BOARD (V, VG, GF OPT) 36
Chef's selection of marinated and pickled vegetables or cold cuts of salumi served with pickles.
Add Focaccia + 10

BAKED SCALLOPS (GF OPT) 24
Herb butter, pangrattato. (3pcs)

PEPATA DI COZZE (GF OPT) 27
Steamed mussels, in a spiced passata broth with garlic, white wine, fresh chilli, toasted sourdough.

CRAB ARANCINI 21
Crispy crab filled risotto balls, saffron fondue.

Primi

LINGUINE CARBONARA 32
Linguine, guanciale, pancetta, pecorino, egg yolk, cream.

GNOCCHI PESTO PRIMAVERA (V) 32
Pan-fried gnocchi with basil pesto, baby spinach, cherry tomatoes, zucchini, topped with stracciatella and toasted pine nuts.

SEAFOOD LINGUINE 43
Linguine with king prawns, calamari, mussels, clams in white wine, chilli and garlic.

Primi

PACCHERI NORMA 34
Paccheri pasta with eggplant cooked in rich passata, chilli, garlic, basil, topped with stracciatella.

ORECCHIETTE PUGLIESE 36
Orecchiette, Italian pork and fennel sausage, cimi di rapa (from southern Italy), chilli and garlic, evoo.

PACCHERI BOLOGNESE 32
Paccheri pasta with traditional three-meat ragu of pork, veal and beef, slow-cooked in tomato, finished with parmigiano reggiano.

ARAGOSTA 46
Squid ink spaghetti with lobster, chilli, garlic, vino bianco, cherry tomatoes, topped with Moreton Bay bug.

Change To Gnocchi + 5 || GF Pasta + 5

Secondi

SOUTHERN GRAIN MB4+ STRIPLOIN 300GM 53

SOUTHERN GRAIN MB4+ SCOTCH FILLET 300GM 61

All steaks served with rosemary potatoes and salsa verde

Additional Sauces + 5
Mushroom jus, pepper jus, garlic butter bordelaise, hot english mustard

BBQ PORK RIBS (GF OPTION)
BBQ pork ribs with our house made marinade, served with fries and salad.
HALF RACK 54
FULL RACK 74

SURF & TURF 63
Southern Grain 300g MB4+ Striploin topped with prawns and scallops in creamy bisque with fries

BEEF CHEEKS 44
Slow cooked beef cheeks with pancetta, served with pan fried gnocchi & finished with crispy proscuitto.

Secondi

VEAL SCALLOPINI 44
Tender milk-fed veal pan-seared, served with silky mashed potatoes wilted baby spinach, finished with a rich truffle and porcini mushroom sauce.

CHICKEN SALTIMBOCCA 39
Prosciutto and sage-wrapped chicken tenderloins with silky mashed potatoes, wilted baby spinach, cherry tomatoes finished with lemon-caper white wine sauce.

LAMB SHANK 44
Tender lamb shank slow-cooked with aromatic vegetables, wine and herbs, served with silky mashed potatoes, finished with gremolata.

PESCE DEL GIORNO M/P

CHICKEN PARMIGIANA 36
Panko crumbed free range chicken breast, napoli, 3-cheese mix served with fries and salad.

Pizza

FUNGAIOLA (V) 28
Wild mushrooms, porcini, herbs, truffle and funghi base.

SALSICCIA CIMI DI RAPA 28
Fior di latte, pork and fennel sausage, cherry tomatoes, cimi di rapa.

MARGHERITA (V) 25
Fior di latte, salsa di pomodoro, basil.

QUATTRO CARNE 29
Salsa di pomodoro, fior di latte, ham, pancetta, hot salami, salsiccia.

FRUTTI DI MARE 36
Salsa di pomodoro, local mussels, king prawns, calamari, clams, fish, roquette.

PIZZA D'ORO 34
Salsa di pomodoro, fior di latte, prosciutto, roquette, shaved grana padano, gorgonzola.

GAMBERI 30
Salsa di pomodoro, fior di latte, king prawns, cherry tomatoes, chilli, garlic and lemon zest.

Pizza

CAPRICCIOSA 27
Salsa di pomodoro, fior di latte, olives, artichoke, double-smoked ham and mushrooms.

ORTOLANA (V) 28
Fior di latte, roasted capsicum, pumpkin marinated with garlic, parsley, eggplant, zucchini, onions, basil and goats cheese mousse.

CALABRESE 28
Salsa di pomodoro, fior di latte, red peppers, calabrese salami, jalapeños, kalamata olives, spanish onion.

PATATE 27
Fior di latte, garlic, caramelized onion, potato, rosemary. ***Add Pancetta + 6***

GF Pizza + 5

Sides

FRIES (V, VG, GF OPT) 12
With garlic aioli.

POLENTA CHIPS (V, VG, GF OPT) 15
With garlic aioli.

INSALATA (V, GF) 15
Cos, radicchio, pistachio dust, fennel and orange.

ROQUETTE AND PEAR SALAD (V, GF) 19
Roquette, pear, toasted walnuts, lemon, parmesan, aged balsamic glaze, evoo.

GREENS (V, GF OPT) 16
Broccolini, beans, brussel sprouts, chilli & garlic pangrattato.

SILKY MASHED POTATOES (V, GF OPT) 14

Bambini

KIDS MARGHERITA (V) 18

KIDS HAWAIIAN 18

CHICKEN NUGGETS & FRIES 18

CALAMARI & FRIES 18

KIDS LINGUINE NAPOLI 18

15 % SURCHARGE ON PUBLIC HOLIDAYS