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BASTA

TRATTORIA

ANTIPASTI

Rosemary and Garlic Pizzetta (V, VE, DF)	11
House Marinated Olives (V, VE, DF, GF)	10
Butternut Pumpkin Arancini + Sage Aioli	ea 7
Wood Roasted Scallops + Chilli & Orange Butter	ea 9
Burrata + Charred Fig + Honey + Aged Balsamic	18
Salumi Misti + Mortadella + LP's Saucisson Sec + San Danielle Prosciutto 18 month (DF, GF)	22
Yellow Fin Tuna Tartare + Chilli + Lime + Chive + Bruschetta (DF, GF)	23

PASTA

Maccheroni + Kale & Pistachio Pesto + Lemon + Ricotta (V, DFO, GFO)	28
Calamarata + Pork & Veal Ragù + 24 month Parmigiano Reggiano (GFO)	30
Pan Fried Gnocchi + Butternut Pumpkin + Sage Butter + Pepitas (V, DFO, GFO)	29
Pappardelle + Braised Lamb Ragù (DFO, GFO)	32

PIZZA

Margherita (DFO, V) San Marzano + Fior Di Latte + Basil	26
Funghi (DFO, V) Confit Garlic + Charred Leek + Parmesan + Chive + Truffle Oil	26
Salsiccia Patate (V, DFO, GFO) Sausage + Potato + Rosemary	26
Prawn Cherry Tomato + Red Onion + Nduja + Parsley	28
Diavola (DFO) San Marzano + Fior Di Latte + Salami + Olives + Roasted Capsicum + Chilli	27
Calabrese (DFO) Cherry Tomatoes + Fior Di Latte + Pepperoni + Red Onion + Nduja	28

PRINCIPALE

Searched Swordfish + Peperonata + Capers + Basil (DFO, GF)	42
Pork Cotoletta + Sage Butter + Crispy Capers + Parmigiano Reggiano	38
Steak Frites + Confit Garlic Butter + Broadleaf Rocket Jacks Creek, NSW MBS 3+ 250G	48

CONTORNI

Rocket & Parmesan Salad + Pear + Balsamic	12
Fried Bussel Sprouts + Pancetta + Sherry Vinegar (VEO, GF, DF)	13
Broccolini + Almonds + Pecorino (DFO, GF, V, VEO)	14
Crispy Potatoes + Rosemary Salt (DFO, GF, V, VEO)	14

DOLCE

Classic Tiramisu Straight from the bowl (BOOZY) (V)	16
Burnt Orange Crème caramel	15
Chocolate Torte + Vanilla Bean Ice Cream + Almond (GF, V)	16
BASTA Affogato (GF, V)	11

Dietary Key

GF - Gluten Free DF - Dairy Free V - Vegetarian

VE - Vegan GFO - Gluten Free Option Available

DFO - Dairy Free Option Available

VEO - Vegan Option Available

Please advise staff of any allergies or dietary requirements.

A surcharge of 15% applies on public holidays.

A cakeage fee of \$3 per person applies.