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BASTA

TRATTORIA

ANTIPASTI

Rosemary and Garlic Pizzetta	12
House Marinated Olives	12
Salumi Misti + LP's Mortadella + LP's Salami Cotto + San Daniele Prosciutto	24
Panzanella Salad + Burrata + Tomato + Basil + Fried Bread	24
Whipped Ricotta + Honey + Fried Rosemary	18
Kingfish Crudo + Chilli + Lime + Chive	25

PASTA

Mezze Rigate + Pesto + Zucchini + Ricotta Salata	29
Paccheri Cacio e Pepe	28
Alla Vodka + Nduja	32
Pappardelle + Braised Lamb Ragù	34

PIZZA

Margherita San Marzano + Fior Di Latte + Basil	26
Sausage & Peppers Italian Sausage + Parmigiano Reggiano	28
Diavola San Marzano + Fior Di Latte + LP Salami + Olives + Roasted Capsicum + Chilli	27
Zucchini Confit Garlic + Lemon + Ricotta + Parsley	24
Prawn Prawn + Cherry Tomato + Red Onion + Nduja + Parsley	29

PRINCIPALE

Pan Seared Market Fish + Tomato Caponata + Parsley	40
Pork Cotoletta + Sage Butter + Crispy Capers + Parmigiano Reggiano	42
Steak Frites + Confit Garlic Butter	50

CONTORNI

Pan Fried Green Beans + Lemon + Dill	13
Rocket & Parmesan Salad + Apple + Balsamic	12
Crispy Potatoes + Rosemary Salt	12

DOLCE

Tiramisu	18
Seasonal Granita + Vanilla Coconut Yoghurt	12
Chocolate Torte + Vanilla Bean Ice Cream	14
BASTA Affogato	11
Seasonal Sorbet	8

Dietary Requirements

Please ensure to advise staff of any allergies or dietary requirements. While every best effort will be made to cater for dietary requirements, unfortunately allergen free foods cannot be guaranteed, due to potential cross contact risks.

A surcharge of 15% applies on public holidays.
A cakeage fee of \$3 per person applies.