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BASTA

TRATTORIA

ANTIPASTI

House Made Focaccia	10
House Marinated Olives	13
Burrata + Small Caprese Salad	14
LPs Smoked Mortadella	12
Salami Cotto Piccante	12
BASTA Board (a little bit of everything above)	55
Calamari Fritti + Lemon + Aioli	25
Butternut Pumpkin Taleggio Arancini + Romesco (4) (v, gf, n)	25

PASTA

Linguine Prawn + Preserved Lemon + Parsley + Pangrattato	35
Paccheri Alla Vodka + Chilli + Tomato + Nduja	34
Pappardelle + Braised Lamb Ragu	36
Spaghetti Carbonara + Egg + Pancetta + Garlic + Parmigiana Reggiano	32
*Gluten Free Pasta Available	2

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
Chicken Cacciatore Chicken + Bacon + Onion + Mushrooms + Roast Capsicum	29
Prawn Prawn + Cherry Tomato + Red Onion + Nduja + Parsley	29
Pizzetta Rosemary + Garlic	19
*Gluten Free Pizza Available	2

PRINCIPALE

Market Fish (ask staff for details) (gf)	MP
Honey Roasted Butternut Pumpkin + Rocket + Walnuts + Fetta + Barrel Aged Balsamic (v, vg, n) Add Chicken	29 6
Portobello Mushroom + Butter Bean Mash + Pistachio Pesto (vg, gf, n)	35
Polpette Italian Meat Balls + Parmigiana Reggiano + Charred Sourdough	42
Pollo Al Mattone ½ Roast Chicken on the Bone + Salsa Verde + Rosemary Potatoes (gf)	45
Classic Cheese Burger Beef Patty + Pickles + Cheese + Secret Sauce + Milk Bun + French Fries	29

CONTORNI

Roast Pumpkin + Toasted Walnuts + Fetta + Balsamic (gf, n)	13
Rocket & Parmesan Salad + Apple + Onion (gf)	13
Crispy Potatoes + Rosemary Salt (gf)	13
French Fries	13

DOLCE

Tiramisu	18
Basque Cheesecake	15
BASTA Affogato + Persian Fairy Floss Add Frangelico, Amaretto, Baileys, Cointreau or Kahlua	13 7
Seasonal Ice Cream (2 scoops)	8

Dietary Requirements

v - vegetarian, vg - vegan, gf - gluten free, gfo - gluten-free option, df - dairy-free, dfo - dairy-free option, n - contains nuts

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.