



Ristorante Papa is proud to present a new chapter of Italian Cuisine. With the introduction of our new menu, our Head Chef and his team have researched each ingredient, ensuring only the freshest and top-quality Italian produce.

Embark on a culinary journey with our new menu, boasting a modern twist on authentic Italian dishes bursting with bold flavours. To elevate your dining experience, indulge in our exclusive collection of hand-selected wines that perfectly complement our exquisite a la carte menu. Join us for an unforgettable Italian dining experience.

~ BUON APPETITO!

A N T I P A S T I

Olive al forno \$9

Slow cooked marinated olives (v) (gf)

Garlic Crust \$12

With garlic, oregano and olive oil (v)

Herb Crust \$12

With mixed herbs and olive oil (v)

Bruschetta Crust \$15

With fresh sliced tomatoes, olive oil and basil (v)

Bufalo Mozzarella \$18

Bufalo mozzarella served with beetroot and honey balsamic dressing (vegetarian)

Ancient grain salad \$19

Pearl barley, lentils, white beans with truffle Manchego cheese

Frittura di Calamari \$24

Fried local calamari with aioli and rocket salad (gf) (df)

Carpaccio di Salmone \$29

Salmon carpaccio with lemon dressing, chili and house made grissini

Antipasto di Salumi e Formaggi \$39

A selection of cured meats and gourmet cheeses, served with mixed mushrooms and sautéed olives. (gf)

Please advise your waiter of any allergies or dietary requirements prior to ordering.

(V) Vegetarian (DF) Dairy free (GF) Gluten free

P R I M I P I A T T I

Risotto ai Funghi \$29

Carnaroli rice with Porcini, King brown, Oyster mushrooms and Parmesan cheese fondue (v) (gf)

Gnocchi con Ragu di guancia di manzo \$29

Potato Gnocchi served with a Beef Cheek Ragu and Pecorino cheese

Pappardelle ripieno con Ricotta e Spinaci \$31

House made Pappardelle filled with spinach & ricotta and burnt butter and sage (v)

Tagliolini al Granchio \$34

Homemade Tagliolini pasta served with blue swimmer Crab in a cherry tomato and basil sauce

Fazzoletti frutto di mare \$39

Homemade Handkerchief pasta served with Mussel, Prawns and Cuttle fish

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S E C O N D I P I A T T I

Porchetta alla Romana \$38

Roman style Porchetta served with fennel, oregano and orange salad (gf) (df)

San Pietro \$39

Grilled John Dory garnished with peas, broad beans, fagioli and mint in lemon dressing (gf) (df)

Agnello brasato \$39

Slow braised Lamb with roasted eggplant, cauliflower blossoms and rosemary jus (gf) (df)

Controfiletto di manzo \$47

Beef Sirloin (MBS3+) served with potato dauphinoise, carrot puree, shallots and olive jus (gf)

Fiorentina \$135 (serves 2)

1KG T-Bone Steak served with a beef jus

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P I Z Z A R O S S O

Margherita \$18

Fior di latte, tomato base and basil (v)

Napoletana \$21

Fior di latte, tomato base, olives, anchovies, basil and oregano

Spagnola \$22

Fior di latte, tomato base, ham, capsicum and red onion

Vegetariana \$23

Fior di latte with cherry tomato, roasted zucchini, eggplant, mushrooms, capsicum, and rocket (v)

Calzone \$23

Fior di latte, tomato base, ham, mushrooms and fresh ricotta

Capricciosa \$23

Fior di latte, tomato base, smoked ham, mushrooms, artichoke, olives and basil

Calabrese \$24

Fior di latte, tomato base, hot salami, nduja, olives and basil

Salumi \$24

Fior di latte, tomato base, ham, Italian sausage and salami

Papa Junior \$24

Fior di latte, tomato base, ham and burrata

Siciliana \$25

Fior di latte, tomato base, eggplant, salted ricotta and basil

Gluten Free pizza base available on request – additional \$5

While all care is taken, please note our gluten free pizza bases may contain traces of gluten.

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P I Z Z A R O S S O

Parma \$25

Fior di latte, tomato base, prosciutto di Parma, shaved parmesan, rocket and basil

Regina \$25

Fior di latte, tomato base, buffalo mozzarella and basil (v)

Papa Knows Best \$27

Fior di latte, tomato base, prosciutto di Parma and burrata

P I Z Z A B I A N C A

Contadina \$22

Fior di latte, white base, potato, red onion and parmesan

Gamberi \$25

Fior di latte, white base, prawns, zucchini, cherry tomatoes and lime zest

Tartufo \$26

Fior di latte, white base, potato, Italian sausage, porcini mushrooms and truffle oil

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I N S A L A T A

Insalata di Finocchio \$12

Fennel and white beans with lemon (v) (gf)

Insalata di Radicchio \$15

Roasted Capsicum, olives, radicchio and primo sale cheese (v) (gf)

Insalata di Arugula e Parmigiano \$16

Rocket, parmesan, pear, almonds and pomegranate molasses dressing
(v) (gf)

C O N T O R N I

Patatine Fritte \$12

French fries (v)

Fagioli Verdi \$12

Green beans with red wine dressing and toasted almonds (v)

Patate Arrosto \$14

Roast potato with garlic and rosemary (gf) (v)

Patatine al Tartufo \$15

French fries topped with parmesan and truffle oil, served with truffle mayo (v)

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D E S S E R T

Torta di Ricotta \$12

Our signature Baked Ricotta Cake with chef's garnish

Torta di Ricotta con Nutella \$14

Our signature Nutella Baked Ricotta Cake with chef's garnish

Panna Cotta \$16

Vanilla Panna Cotta with almond streusel crumble and sweetened strawberries

Tiramisù Classico \$16

Chef's own dessert featuring layers of coffee soaked savoiardi biscuits and mascarpone

Pistachio Millefoglie \$18

Millefoglie with Bronte Pistachio cream and a Pistachio praline

Pizza Dolce \$25

Pizza with Nutella, banana and strawberries

D E S S E R T W I N E S & A M A R O

Milazzo L'Oro Di Casa

Milazzo, Sicilia, Organic *Glass/\$10. Bottle/\$79*

A strong, sweet flavour with hints of fruit and fennel

Amacardo Carciofo *Glass/\$8*

Naturally extracted from the wild artichoke harvested on the slopes of the Mount Etna volcano in Sicily, Amacardo tonic liquor will surprise you with its natural and sweet taste

Amacardo Arancia *Glass/\$8*

Sicilian tonic liquor combining the embrace of Etna's wild artichoke and Sicilian orange peel

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