

CUCINA RUSTICA

ZIA TERESA

— EST 1985 —

I NOSTRI ASSAGGI E ANTIPASTI

Assaggi meaning "tastes" in Italian are small sharing dishes. We recommend 2 or 3 to be shared per couple as an appetizer. Zia suggests: Choose contrasting dishes of hot and cold for a tantalising start to your dinner. Enjoy this Italian experience with our Barrista's aperitivi and cocktail starters.

OLIVE CALDE (V) _____	9
<i>Warm olives tossed in fresh seasoning of chilli, capers, garlic and rosemary</i>	
CARPACCIO DI SALMONE _____	10
<i>Smoked salmon carpaccio served with capers, fennel and citrus dressing</i>	
CARCIOFI IMPRIGIONATI (2) _____	12
<i>Artichokes filled with gorgonzola cheese, wrapped in prosciutto di San Daniele and drizzled with a balsamic glaze from Modena</i>	
BUFALA E PROSCIUTTO CRUDO DI PARMA _____	15
<i>Bufala mozzarella and San Daniele Prosciutto finished with balsamic glaze</i>	
CODE DI GAMBERI IN PADELLA (4) _____	15
<i>Pan fried prawn cutlets marinated with chilli and lemon honey on grilled vegetable salad</i>	
CALAMARI IN CROSTA DI MANDORLE (4) _____	14
<i>Shallow fried salt & pepper calamari encrusted with almonds served on a bed of pear rocket salad</i>	
ARANCINI AI FUNGHI MISTI (V) _____	3.50 each
<i>Mixture of mushrooms rolled into a crumbed rice ball served with a truffle aioli</i>	
BRUSCHETTE MISTE (4) (V) _____	15
<i>A selection of toasted bread dressed with three different traditional Italian toppings</i>	
ALICI FINOCCHIETTI _____	10
<i>Marinated fresh anchovy accompanied by a fresh fennel and orange salad</i>	
ASSAGGI MISTI PLATTER DELLO CHEF (MIN OF 4 PEOPLE) _____	15pp
<i>Chefs selection of mixed appetizers (vegan and vegetarian platters available)</i>	

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LE NOSTRE PASTE

A quaint Italian poem

"Ogni giorno mi preparano l'acqua, bella bollente come piace a me. Poi mi aggiungono i sali profumati di mare, quanto basta, mi tuffano e mi rigirano per qualche minuto. Quando mi sono ammorbidita abbastanza, esco dall'acqua e mi presentano a tavola, accompagnata da un dei miei mille pretendenti. Vi chiedete perché mi dedicano tante attenzioni? Ma io sono unica, sono la PASTA.."

GNOCCHI AI QUATTRO FORMAGGI (V) _____ 24

A signature favourite dish, homemade gnocchi with Zia's renowned four cheeses

GNOCCHI RIPIENI DI VERDURA CON RAGÙ DI CARNE _____ 29

*Homemade potato gnocchi filled with vegetables topped with a meat ragù.
(V available) (NA pasta night)*

SPAGHETTI MISTO MARE _____ 28

Long pasta tossed in extra virgin olive oil, garlic and a selection of fresh seafood, dash of white wine, fresh tomato and chilli

CONCHIGLIONI DELLO SCOGLIO _____ 28

Shell pasta filled with diced blue swimmer crab meat, prawns, rockling, fresh herbs and a touch of garlic in a light pink delicate sauce

TRENETTE CON POLPETTINE DELLA ZIA _____ 25

A traditional favourite dish, long flat pasta with Zia's meatballs in a fresh tomato sauce with peas

PACCHERI AL RAGÙ DI MELANZANE, ZUCCHINI E BUFALA _____ 26

Large tube pasta served with a ragu of eggplant and zucchini, buffalo mozzarella, fresh tomato and basilico

TRIS DI PASTA _____ 75

*Select your three favourite Pasta dishes from the A la carte Menu, Specials board or chef's selection to be served on a sharing platter
\$75 for a min trio and \$25 per pasta thereafter*

**Vegan and Gluten free \$4 extra*

We pride ourselves in using our very own pasta di casa and finest regional artisan pasta artigianale.

Our Gluten free pasta is free of animal product, egg, soy and potato

Our GF Gnocchi is a vegan spinach and potato gnocchi

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I NOSTRI SECONDI PIATTI

"I sometimes lose myself in the memories of my childhood. On returning from school, drawing closer to home, I would be greeted by the aromatic flavours emanating from my mother's kitchen. Even now, I'm instantly hungry at the thought of my mum preparing the days menu from early morning with great passion and love, awaiting the return of her six beloved children. Years later, I find myself preparing those same dishes I grew up with. I cook with that renowned passion and love of an Italian mamma (or Zia) for all of you, my children, who dine here. From my kitchen I await your arrival. All my love and buon appetito!" *Zia Teresa*

MANZO BARDATO AL VINO ROSSO _____ 38

Grilled tender eye fillet wrapped with pancetta served with a red wine reduction and chilli

CONIGLIO BRASATO ALL'AGRODOLCE _____ 38

One of Zia's signature dishes. Oven baked organic rabbit, slow cooked in aged balsamic vinegar of Modena, sweet and sour wild onion sauce, garlic, rosemary and sage

SCALOPPINE AFFUMICATE _____ 30

Smokey flavoured veal scaloppine layered with grilled zucchini and melted smoked mozzarella cheese

NOCETTE DI MAIALE AL COGNAC _____ 32

Tournedos of pork fillet, pan-fried with leeks, cognac and mustard

PARMIGIANA DI MELANZANE (V, GF) _____ 30

Oven baked organic eggplant layered with a mixture of garden vegetables, vegan cheese, topped with a rich tomato sauce and basil.

STRACOTTO D'AGNELLO AL FORNO _____ 36

Boneless lamb, slow cooked with fresh garden herbs, organic aged vinegar and Tuscan red onions

PESCE DEL GIORNO

Please ask our waiters for the daily fish specials

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INSALATE E CONTORNI

Side dishes and salads...

INSALATA MEDITERRANEA _____	14
<i>Mixed leaves, fresh tomato, organic goat cheese and olives</i>	
INSALATA INSOLITA _____	13.5
<i>Radicchio leaf with fennel, orange and walnuts</i>	
INSALATA DI RUCOLA _____	9
<i>Rocket and Parmesan salad in a balsamic dressing</i>	
INSALATA CAPRESE _____	14
<i>Fresh tomato and bufala mozzarella drizzled with extra virgin olive oil and basil</i>	
FUNGHI TRIFOLATI _____	8
<i>Mushrooms tossed in a pan of garlic, parsley and white wine</i>	
SPINACI AL LIMONE _____	8
<i>Sauteed spinach in a lemon dressing</i>	
CAVOLO NERO _____	8
<i>Tuscan cabbage pan-fried with shallots and chilli served warm with freshly ground black pepper and Sicilian sea salt</i>	

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PER I BAMBINI

...for the children

POLPETTINE _____ 10
Zia's famous mini meatballs in a small dish for little tummies or as an assaggio

PICCOLO PIATTO DI FORMAGGIO _____ 10
Small platter with selection of children's favourite cheeses

PASTA AL BURRO _____ 10
Pasta with light butter sauce

PASTA CON SUGO ROSSO _____ 10
Pasta with a fresh tomato sauce

PASTA CON OLIO _____ 10
Pasta with extra virgin oil with parmigiano (optional)

PASTA CON POLPETTINE _____ 13
Pasta with Zia's meatballs in a fresh tomato sauce

PASTA IN BIANCO _____ 10
Plain boiled Pasta with parmigiano (optional)

COTOLETTA DELLA ZIA _____ 15
Aromatic bread crumbed chicken breast served with roast potatoes

DOLCI

GELATO _____ 5

Two scoops of vanilla ice cream with topping (optional)

**Complimentary Babycino xox*

SPECIAL BAMBINI OFFER

CHILDS SOFT DRINK, PASTA AND ICE CREAM _____ 15

** bambini menu suitable for children 8 years and under *minimum \$30 spend per child on Saturday evenings and functions*

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SPECIAL BANQUET MENU \$55PP

DRINK

ONE GLASS OF HOUSE WINE OR ONE SOFT DRINK

MIX ASSAGGI

MUSHROOM ARANCINI, CRUSTED CALAMARI AND WARM OLIVES

PIATTO PRINCIPALE

**Please choose one*

SCALOPPINE AFFUMICATE

Smokey flavoured veal scaloppine layered with grilled zucchini and melted smoked mozzarella

SALTIMBOCCA DI POLLO ALLA ROMANA

Tenderloin chicken layered with Parma prosciutto, sage, white wine and a touch of mascarpone

SPAGHETTI AI FRUTTI DI MARE

Seafood Spaghetti in a delicate sauce of white wine, fresh tomato and herbs

PESCE DEL GIORNO

Rockling filleted and grilled, served with small side salad

DOLCI

YOUR CHOICE OF OUR DAILY DESSERT SPECIALS OR DIGESTIVO

**Available for maximum of 10 guests *Not available for functions*