

# DINNER

MONDAY - SUNDAY  
5PM - 9PM

## SHARED STARTERS

GARLIC TURKISH BREAD	\$14.00
Confit garlic & herb butter	
CHARCUTERIE	\$30.00
Selection of cured cold cut meats, onion marmalade, marinated olives, crisp breads	

## ENTREE

BAKED BRIE	\$18.00
Prosciutto, hot honey figs, crushed pistachio, baguette	
BEETROOT FALAFEL	\$20.00
Tzatziki, fattoush salad, pomegranate molasses dressing, pita chips	
SALT & PEPPER CALAMARI	\$26.00
Tartare, chilli, broad-leaf rocket, lemon	
CAESAR SALAD	\$16.00
Baby gem lettuce, parmigiana reggiano, crisp prosciutto, boiled egg, caesar dressing, grissini	
- add roasted chicken (150g)	6
- add grilled prawns (3)	8
BALSAMIC ROASTED TOMATO SOUP	\$16.00
w/ toasted sourdough	



## PIZZA

PULLED PORK	\$28.00
Onion marmalade, broad-leaf rocket, tomato sugo, mozzarella	
SOPRESSA	\$26.00
Confit peppers, chilli tomato sugo, mozzarella	
ROAST CHICKEN	\$26.00
Confit garlic, kale, tomato sugo, mozzarella	
PESTO MARGHERITA	\$24.00
Tomato sugo, Mozzarella, basil pesto	

## MAINS

SLOW BRAISED BEEF SHORT RIB	\$38.00
Garlic & parmesan creamy polenta, asparagus, caramelized onions, beef jus, pea-cress	
PORK BELLY	\$36.00
Onion ketchup, roasted baby carrot, prosciutto crisp, herb oil	
PAN SEARED BARRAMUNDI	\$48.00
Sweet potato puree, sauteed green beans, saffron beurre blanc	
CHICKEN TAGINE	\$36.00
preserved lemon, confit peppers, olive, Moroccan couscous	
FIVE FOUNDERS BEEF RUMP 300G, MB2+	\$48.00
potato terrine, bordelaise	
WHOLE ROASTED AUBERGINE	\$32.00
Peperonata, garlic & parmesan creamy polenta, pita, sesame-dukkah	
LAMB RUMP	\$46.00
Baba ghanoush, peperonata, red wine jus, pea-cress	



## PASTA

BEEF CHEEK RAGU	\$32.00
Pappardelle, parmigiana reggiano	
GAMBERI PRAWNS	\$36.00
Spaghetti, cherry tomato, chilli, chardonnay emulsion, lemon	
PUMPKIN GNOCCHI	\$28.00
Smoked pimento butter, roasted peppers, goats curd, pea-cress	
BEEF & PORK BOLOGNAISE	\$29.00
Slow braised bolognaise, spaghetti, parmigiana reggiano	

OUR MENU AND KITCHEN CONTAINS MULTIPLE ALLERGENS AND FOODS WHICH MAY CAUSE AN INTOLERANCE. OUR TEAM WILL MAKE EFFORTS TO ACCOMMODATE DIETARY REQUIREMENTS.

**OSTERIA ROMA**

SPRING HILL

ACCOR PLUS MEMBERSHIP ACCEPTED

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

OUR FOOD IS SUSTAINABLY AND LOCALLY SOURCED

TAG US! @OSTERIAROMASPRINGHILL  
#DISCOVERLOCAL



# DINNER



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## SIDES

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SAUTEED SEASONAL VEGETABLES \$8.00  
Baby carrot, asparagus, green beans, kale

SEASONAL GARDEN SALAD \$8.00  
Cherry tomato, cucumber, mixed leaves,  
spanish onion, radish, carrot, honey mustard  
dressing

RUSTIC FRIES \$9.00  
Australian sea salt, roasted garlic aioli

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