

Giro Osteria

Enjoy our chefs selection set menu // La grande abbuffata \$65pp

Our menu is designed to be shared

ENTRÉE + ANTIPASTO

Thoroughbread Bakery Sourdough	1pp
Mixed Marinated Olives (gf)	6
Salumi board (gf)	22//37
Bruschetta, tomato, basil (pp)	8
Polenta & Parmesan chips, truffle sauce	13
Arancini of pork belly, smoked chilli	15
Calamari, rocket, aioli (gf on request)	16
Zucchini flowers, prawns, mascarpone(gf)	18.9
Beef tartare, pinenuts, crostini	19
Organic pork meatballs, tomato sugo (gf)	19
Whitebait fritters	18.9
Scallops, pancetta, cauliflower, (gf)	18.9

PASTA (GF available on request + \$1.5) + GNOCCHI

Gnocchi, burnt butter, sage, gorgonzola	23.9
Gnocchi napoletana	22.9
Pasta con ragu	27.9
Spaghetti meatballs	23.9
Spaghetti vongole	27.9

FISH + MEAT

John Dory, fennel, lemon (gf)	37
Chicken, prosciutto, mushroom (gf)	34.9
Beef cheek, potato mash, salsa verde (gf)	37
Bistecca (T-Bone 500g/750g)	45//69

SIDES

Salad 8 Vegetables 8 Potatoes 8

DISH OF THE DAY

TUESDAY Spaghetti meatballs//15

WEDNESDAY Spaghetti Bolognese//18

THURSDAY Home made lasagna//19

FRIDAY Veal Cotoletta (schnitzel)//30

SATURDAY Osso Bucco //29

SUNDAY Sunday Roast//33

Please advise your waiter of any allergies

Follow us on Facebook or instagram @giro_osteria for daily specials and events

Giro Osteria

COCKTAILS//APERITIVI

Aperol Spritz	13
Apple Martini	16
Salted Caramel Espresso Martini	16
Negroni	17
South Beach Martini (Lychee, mint, gin)	16
Bellini	13

SPIRITS//Fine selection of spirits available in the bar, please see your waiter

BEER//BIRRE

Birra Giro	7.5
Peroni Lager	8
Crown Lager	8
Cricketers Arms Pale Ale Melbourne	9.5
Light Beer	6

SPARKLING + CHAMPAGNE

Prosecco	10/54
----------	-------

WHITE WINE

Sauvignon Blanc HaHa 2015 <i>'Marlborough'</i> NZ	10/48
Pinot Grigio 2015 <i>'Delle venezie'</i> Veneto	10.5/52
Falanghina 2015 <i>'Catabbo'</i> Molise	11/63
Chardonnay 2014 <i>'Freycinet'</i> TAS	10.5/55
Pecorino 2014 <i>'Pietramore'</i> Abruzzo	12/69

RED WINE + ROSE

Rose	10.5/54
Primitivo 2015 <i>'I Monili'</i> Puglia	9/42
Pinot Noir 2016 <i>'Peninsula Panorama'</i> VIC	10/48
Chianti 2014 <i>'Viti Coltore'</i> Toscana	9/42
Cardinale (<i>Shiraz blend</i>) 2011 <i>'Costadoro'</i> Marche	10.5/55
Montepulciano d'Abruzzo 2015 <i>'Pietramore'</i>	12/69

BYO WINE EVERY SERVICE EXCEPT SATURDAY DINNER