

Antipasti / Starters

garlic or herb ciabatta with side of shaved parmigiano 9 v

pork, veal and pistachio terrine served with bread and pickles 15

carpaccio of beef, truffle pecorino and rocket 17

warmed olives and bread 9 v

pan seared calamari balsamic vinegar, bitter leaves and chilli 17

buffalo mozzarella grilled summer fruit, vincotto 17 v

arancini served on roasted capsicum coulis and basil pesto 16

smoked salmon herb oil, agri dolce, black garlic aioli and grissini 15

bruschetta fresh salad of tomato, red onion and basil on toasted ciabatta 16 v

antipasto platter for 2, selection of meats,

vegetables and cheese served with bread and grissini 38

Please advise us of any dietary requirements.

Here's some help to find what is suitable for you

V / vegetarian GF / gluten free

At Cultura, we source the freshest local fruit, vegetables and seafood, along with fine Italian smallgoods and cheeses to create a unique combination which will excite your senses

LUNCH / DINNER

11.30-2.30 / 5.30-8.30

TUESDAY / SATURDAY

Add or substitute gluten free bread to any dish for \$3

Insalata / Salads

pan fried quail sweet potato, barley, seeds,

fresh herbs and honey dressing 21 GF

farro salad with grilled chicken, charred

radicchio and gorgonzola 19

zucchini and bocconcini salad with olive

puree and croutons 17 v

beetroot caprese with fior di latte, rocket,

basil oil 16 v GF



Pizza Medium size base / gluten free option add \$4

garlic pizza tomato base, crushed garlic, oregano, cheese 17 v

margherita tomato base, fior di latte, fresh basil, fresh tomato 22 v

arugula tomato base and cheese, cooked, topped with prosciutto crudo, rocket, shaved parmigiano, balsamic glaze 24

pera fresca white gorgonzola and chilli base, cooked, topped with prosciutto crudo, rocket, sliced pear, balsamic glaze 26

buttered leek white bechamel and taleggio base, buttered leek, pancetta, cheese 24

n'duja tomato base, red onion, roasted peppers, fresh jalapenos, spicy n'duja sausage, cheese 23

salmone white bechamel and taleggio base, red onion, capers, cooked, topped with tasmanian smoked salmon, lemon wedge, rocket 25

pepperoni tomato base, salami, mushrooms, olives, cheese 23

quattro formaggi tomato base, mozzarella, taleggio, gorgonzola, cooked, topped with shaved parmigiano and rocket 24 v

Calzone traditional folded pizza

il capo red onion, roasted chicken, mushrooms, fresh jalapenos, pineapple, olives, taleggio 26

salumi red onion, roasted chicken, spicy n'duja sausage, salami, crispy pancetta and aioli drizzle 26

giardino mushroom, olives, roasted peppers, red onion, fresh tomato, basil pesto 25 v

Any additional ingredients may incur an extra charge



Pasta

traditional meat lasagna served with a rocket and parmigiano salad. 24

spaghetti marinara shellfish, calamari and fish, served either in napoletana sauce OR white wine and cream sauce 33

the following sauces are with your choice of -

fettuccine / penne / spaghetti / ravioli ricotta (add \$2)

gnocchi house made (add \$3)/ **gluten free** pasta (add \$3)

beef and lamb ragu slow cooked for eight hours with red wine, tomatoes, herbs 26

puttanesca anchovies, garlic, capers and olives with a hint of chilli in a napoletana sauce 24

gamberi aglio e olio prawns tossed in an oil based pasta sauce of garlic and chilli 25

verano a light sauce of eggplant, spinach and olives with a touch of white wine and tomato 24 v

pesto pollo thin strips of chicken, red onion, spinach in a creamy basil pesto sauce 26

carbonara pancetta, egg yolk, parmigiano and dash of cream 24

Contorni / Sides

Yours to add any way you like

buttered greens with toasted almonds 8 v GF

rosemary potatoes 8 v GF

polenta chips 8 v GF

olive oil mash 8 v GF

rocket and parmigiano salad 7 v GF

orange and fennel salad 7 v GF

APERITIVO HOUR

THURSDAY / FRIDAY / SATURDAY

4pm—5.30pm

All cocktails \$15 / Peroni White and Red \$5

Complimentary cicchetti with any two drinks purchased

'Vieni per un aperitivo, resta a mangiare'

Risotto

chicken, leek and lemon, finished with fresh rocket 25 GF

farro, with mushrooms, spinach and fresh shaved fennel 24 v

prawns, and dill finished with vermouth 26 GF

Mains

walnut and parmesan crumbed pork served with Italian slaw and aioli 27

braised brisket steak with potato bake and salsa verde 28 GF

sicilian duck slow braised with red wine, dried fruit, chilli and served with chestnut gnocchi 31

veal scaloppine choice of **limone** or **marsala** sauce, served on olive oil mash 29 GF

slow roasted lamb shoulder served with wild mushroom cappelletti and onion jus 28

market fish served simply with salad, ask us for today's selection 29 GF