

# BAR GUSTO DINNER MENU

AVAILABLE FROM 4:30PM | TUESDAY-SATURDAY

## ANTIPASTI

|                                                                                                |    |
|------------------------------------------------------------------------------------------------|----|
| <b>FOCACCIA AGLIO &amp; OREGANO</b> <sup>LGO</sup>                                             | 15 |
| Italian flat bread, garlic oil and oregano                                                     |    |
| Add mozzarella                                                                                 | +5 |
| <b>MOZZARELLA &amp; PUMPKIN ARANCINI</b>                                                       | 24 |
| Four pieces of arancini served with garlic aioli, rocket and Grana Padano                      |    |
| <b>CALAMARI<sup>1</sup> FRITTI</b>                                                             | 24 |
| Crispy calamari <sup>1</sup> with sliced chilli, fresh lemon, parsley and roasted garlic aioli |    |
| <b>GUSTO BRUSCHETTA</b>                                                                        | 26 |
| Stracciatella, heirloom cherry tomatoes, aged balsamic reduction and fresh basil               |    |
| <b>PIZZA FRITTA MORTADELLA</b>                                                                 | 28 |
| Crispy pizza with mortadella, burrata and crushed pistachio nuts                               |    |
| <b>GARLIC &amp; CHILLI MUSSELS</b> <sup>M / LGO</sup>                                          | 28 |
| With crispy focaccia, fresh herbs and lemon                                                    |    |
| <b>SWEET POTATO FRIES</b> <sup>LG</sup>                                                        | 15 |
| With roasted garlic aioli                                                                      |    |
| <b>FRIES</b>                                                                                   | 15 |
| With roasted garlic aioli                                                                      |    |

## GUSTO GRAZING BOARD <sup>LGO</sup>

Ideal for sharing. Serves 2-3 people. On the board: 75

- Prosciutto
- Burrata
- Olives
- Salami piccante
- Gorgonzola
- Walnuts
- Mortadella
- Brie
- Honey
- Focaccia aglio

## SALADS

|                                                                                        |    |
|----------------------------------------------------------------------------------------|----|
| <b>RUCOLA E PERA</b> <sup>LG</sup>                                                     | 18 |
| Rocket, pear and walnut salad with balsamic reduction & grated Grana Padano            |    |
| <b>BURRATA INSALATA</b> <sup>LGO</sup>                                                 | 28 |
| Soft burrata cheese, heirloom tomatoes with fresh basil, 12YO balsamic & warm focaccia |    |

## LITTLE GUSTO\*

|                                                             |    |
|-------------------------------------------------------------|----|
| <b>KIDS' MINI MARGHERITA PIZZA</b> <sup>LGO</sup>           | 18 |
| Tomato, fiordilatte mozzarella & fresh basil                |    |
| <b>KIDS' PASTA</b> <sup>LGO</sup>                           | 18 |
| Fusilli w/ Napoli sauce                                     |    |
| Kids' meals come with a soft drink or juice, and ice cream. |    |

\*Available for kids 12 years and under.

LG = Low gluten\*  
LGO = Low gluten option available\*  
\*Not suitable for individuals with coeliac disease. Due to the high presence of flour in the kitchen we cannot guarantee zero traces of gluten.

## PIZZA

|                                                                                                |    |
|------------------------------------------------------------------------------------------------|----|
| <b>LA CLASSICA MARGHERITA</b> <sup>LGO</sup>                                                   | 24 |
| Tomato, fiordilatte mozzarella and fresh basil                                                 |    |
| <b>MARGHERITA BIANCA</b> <sup>LGO</sup>                                                        | 26 |
| Assorted fresh cherry tomatoes, fiordilatte mozzarella & fresh basil                           |    |
| Add prosciutto                                                                                 | +6 |
| <b>DIAVOLA PICCANTE</b> <sup>LGO</sup>                                                         | 31 |
| Tomato, spicy salami, fiordilatte mozzarella, homemade chilli oil and oregano                  |    |
| <b>HAM &amp; PINEAPPLE</b> <sup>LGO</sup>                                                      | 28 |
| Tomato, fiordilatte mozzarella, caramelised pineapple, leg ham & fresh basil                   |    |
| <b>ROMANA PORCHETTA</b> <sup>LGO</sup>                                                         | 34 |
| Roasted capsicum, fiordilatte mozzarella, roasted porchetta, chilli oil & fresh basil          |    |
| <b>VERDURE &amp; PESTO</b> <sup>LGO</sup>                                                      | 32 |
| Fiordilatte mozzarella, grilled vegetables, oregano & fresh basil pesto                        |    |
| <b>FORMAGGI &amp; MIELE</b> <sup>LGO</sup>                                                     | 38 |
| Fiordilatte mozzarella, gorgonzola, brie, Grana Padano, cranberry jam, honey & parmesan crisps |    |
| <b>CONTADINA</b> <sup>LGO</sup>                                                                | 34 |
| Tomato, fiordilatte mozzarella, roasted sausage and leek, parmigiano cheese                    |    |
| Vegan cheese & gluten-free pasta/pizza bases on request*                                       | 6  |

\*LGO is not suitable for individuals with coeliac disease. Due to the high presence of flour in the kitchen we cannot guarantee zero traces of gluten.

## EXTRA TOPPINGS

|                                          |   |
|------------------------------------------|---|
| • Pineapple, mixed vegetables, mushrooms | 5 |
| • Porchetta, sausage, prosciutto         | 6 |
| • Salami, ham                            | 7 |
| • Chilli garlic prawns <sup>M</sup>      | 9 |
| *All LG (low gluten)                     |   |

## PASTA & MAINS

|                                                                                                                             |    |
|-----------------------------------------------------------------------------------------------------------------------------|----|
| <b>FUSILLI ALLA NORMA &amp; STRACCIATELLA</b> <sup>LGO</sup>                                                                | 35 |
| Napoli sauce, stuffed eggplant, stracciatella and fresh basil                                                               |    |
| <b>PUMPKIN GNOCCHI</b>                                                                                                      | 34 |
| Butter and sage sauce, black pepper & parmesan                                                                              |    |
| <b>LINGUINE, CHILLI MUSSELS<sup>M</sup> AND PRAWNS<sup>M</sup></b>                                                          | 42 |
| Fresh linguine pasta with fresh mussels <sup>M</sup> , garlic prawns <sup>M</sup> , cherry tomatoes, chilli and fresh herbs |    |
| <b>GUSTO BOLOGNESE &amp; BÉCHAMEL LASAGNE</b>                                                                               | 37 |
| Rich bolognese ragu, bechamel sauce, fiordilatte mozzarella with grated Grana Padano & fresh basil                          |    |
| <b>OVEN-BAKED SALMON</b> <sup>A / LG</sup>                                                                                  | 46 |
| White wine, mussels <sup>M</sup> , fresh cherry tomato salsa, capers, fresh herbs and lemon                                 |    |
| <b>CRISPY PORCHETTA PORK BELLY</b> <sup>LG</sup>                                                                            | 46 |
| Slow-cooked rosemary pork belly roulade served with parmesan potato fries                                                   |    |

Seafood origin: A=Australian; I=Imported; M=Mixed origin.

## DESSERTS

|                                                             |     |                                        |    |
|-------------------------------------------------------------|-----|----------------------------------------|----|
| <b>SICILIAN CANNOLI</b>                                     | 6ea | <b>ITALIAN TIRAMISU</b> <sup>LGO</sup> | 16 |
| <b>STRAWBERRY PANNA COTTA &amp; BISCOTTI</b> <sup>LGO</sup> | 16  | <b>AFFOGATO</b>                        | 12 |
|                                                             |     | Add a shot of Frangelico               | +6 |

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, sesame and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. Some dishes can be prepared low gluten, however, we cannot guarantee no traces of gluten. All prices include GST. 10% Sunday surcharge. 15% public holiday surcharge. GUS140.