

Postmistress

ITALIAN EATERY WEST BRUNSWICK

ITALIAN EATERY

[ASSAGGI]

FOCCACCE \$16 EACH

AGLIO & MOZZARELLA - FIOR DI LATTE, PARSLEY, GARLIC, EVO OIL (V)

ROSMARINO - ROSEMARY, SEA SALT, EVO OIL (DF) (VG) (V)

ACCIUGHE - ANCHOVIES, PARSLEY, EVO OIL (DF)

MARINARA - TOMATO, OREGANO & GARLIC (V) (VG) (DF) (SCUSA! NOT SEAFOOD)

BRUSCHETTA \$9 - HEIRLOOM TOMATOES, STRACCIATELLA CHEESE, FRESH BASIL, BALSAMIC GLAZE, EVO (V) (EACH)

ARANCINO SICILIANO \$12 - RAGU, MOZZARELLA & PEAS (2 PIECES)

OLIVE MISTE \$12 - MOUNT ZERO MIXED OLIVES (V) (VG) (GF) (DF)

SPICY OLIVE ASCOLANE \$12 - CRUMBED GREEN OLIVES, FILLED WITH SPICY NDUJA (4 PER SERVE)

POLPETTE \$20 - PORK & VEAL MEATBALLS WITH NAPOLI SAUCE. TOPPED WITH PECORINO (4 PIECES) (GF)

SCHIACCIATA \$16 - BAKED BROCCOLI PIE WITH BLACK OLIVES, PECORINO, ONION SERVED WITH NAPOLI (V) (VG)

CAZZILLI DI PATATE \$14 - POTATO CROQUETTES WITH PECORINO, PARMIGIANO & SMOKED SCAMORZA (2 PIECES) (V)

CALAMARI FRITTI \$23 - LIGHTLY FRIED CALAMARI SERVED WITH ROCKET WITH A CHOICE OF LEMON WEDGES OR GARLIC AIOLI (GF)

CEVICHE \$24 - SEA BREAM MARINATED W RED ONION, CHILLI, LEMON/LIME. TOPPED WITH SWEET POTATO CRISPS (GF)(DF)

MOSCARDINI \$17 - BABY OCTOPUS RAGU SERVED WITH GRILLED POLENTA (GF) (DF)

SALSICCE \$22 - CHAR GRILLED PORK AND FENNEL SAUSAGES (4 SERVE) (GF) (DF)

[PASTA E RISO]

AGNELLO \$33 - PACCHERI PASTA WITH A SLOW COOKED RICH LAMB RAGU TOPPED WITH PECORINO CHEESE (DF - REMOVE CHEESE)

SPIRALE ALLA ZUCCA \$31 - HOMEMADE SHORT PASTA TOSSED WITH A ROASTED PUMPKIN SAUCE, SAGE AND TOPPED WITH PANGRATTATO AND PROVOLONE PICANTE (V)

GNOCCHI DI RICOTTA \$33 - HOUSE MADE RICOTTA GNOCCHI WITH TOMATO SUGO, PARMESAN & BUFFALO MOZZARELLA (V)

RIGATONI BOLOGNESE -\$32 - RIGATONI PASTA WITH A SLOW-COOKED RICH BEEF RAGU WITH PARMESAN CHEESE

FRIULANA \$32 - RIGATONI WITH PORK SAUSAGE, CARROT, CELERY, ROSEMARY, WHITE WINE AND A TOUCH OF CREAM

PESCATORA \$40 - SPAGHETTONI WITH FISH, MUSSELS, CLAMS, PRAWNS, CALAMARI, A TOUCH OF NAPOLI, GARLIC, CHILLI, & WHITE WINE (DF)

ANTIPASTO, PASTA & RISOTTO DEL GIORNO \$MP (CHEFS CHOICE OF THE DAY)

OUR POSTMISTRESS STAFF WILL PROVIDE YOU WITH MORE INFORMATION

GLUTEN FREE PASTA – ADD \$3 PER SERVE

VEGAN - WE ARE ABLE TO OFFER THE SPAGHETTONI, RIGATONI OR PACCHERI AS THEY ARE DRIED PASTAS (NO EGG)

V - VEGETARIAN VG - VEGAN GF - GLUTEN FREE DF - DAIRY FREE

POSTMISTRESS CANNOT GUARANTEE 100% NON CONTAMINATION WHEN IT COMES TO GLUTEN FREE DISHES OFFERED.WE WILL DO OUR BEST.

[SECONDI]

POLLO \$39 - CHAR GRILLED MARINATED CHICKEN THIGH FILLET WITH COLESLAW (GF) (MARINADE INGREDIENTS -ONION, GARLIC, SMOKED PAPRIKA, DIJON MUSTARD & OLIVE OIL) (GF) (DF)

INVOLTINI DI VITELLO \$46 - ROLLED VEAL FILLED WITH PROSCIUTTO, FONTINA CHEESE, COOKED WITH WHITE WINE, SAGE AND TOMATO SERVED ON A BED OF POTATO MASH

PESCE DEL GIORNO \$MP - CHEFS CHOICE FISH OF THE DAY

BISTECCA DEL GIORNO \$MP - CHAR GRILLED MEAT OF THE DAY

[CONTORNI]

PATATINE \$12 - FRENCH FRIES WITH CHOICE OF TOMATO SAUCE OR GARLIC AIOLI (V)

LATTUGA \$14 - BUTTER LETTUCE SALAD WITH CHIVES & TOASTED CROUTONS TOSSED WITH A DIJON & VINEGAR DRESSING (VG)(DF)(V)

SICILIANO \$14 - FENNEL, SEASONAL ORANGES, CHILLI FLAKES, EVO, CITRUS DRESSING (GF) (VG) (V)

CAPRESE - \$20 - HEIRLOOM TOMATOES, BURRATA, BASIL, OREGANO & AMP EVO (V) (GF)

CAVOLO NERO \$15 - SAUTEED BLACK TUSCAN CABBAGE WITH RAISINS, SHAVED PECORINO, SLIVERED ALMONDS, PINENUTS & EVO (VG) (GF)

ASPARAGI \$16 - CHAR GRILLED ASPARAGUS SERVED WITH MASCARPONE CREAM & TOPPED WITH SPICY NDUJA CRUMB (GF) (REMOVE NDUJA TO MAKE VEGETARIAN)

ALL BILLS TO BE SETTLED AT THE TABLE ONLY - 15% SURCHARGE ON TOTAL BILL FOR ANY PUBLIC HOLIDAY. 1.65% CREDIT CARD SURCHARGE APPLIES TO ALL BILLS. THERE WILL BE A \$3 PER PERSON CHARGE FOR ANY EXTERNAL CAKES THAT WILL BE REQUIRED TO BE CUT & SERVED BY POSTMISTRESS - THANK YOU FOR YOUR UNDERSTANDING.

AFFETTATI \$30 - MIXED SELECTION OF LOCAL & ITALIAN CURED MEATS (2 PEOPLE) SHARE WITH AMICI - \$15 FOR EVERY ADDITIONAL PERSON

GIARDINIERA \$5

MARINATED PEPPERS \$6

BUFFALO MOZZARELLA \$10

MARINATED ARTICHOKE \$6

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[03] 9381 1585

@POSTMISTRESS_EATERY

POSTMISTRESS.COM.AU

EAT@POSTMISTRESS.COM.AU

[PIZZA]

MARGHERITA \$24 - TOMATO, FIOR DI LATTE, BASIL & EVO OIL (V)

CAPRICCIOSA \$28 - TOMATO, FIOR DI LATTE, LEG HAM, MUSHROOMS & BLACK OLIVES

BRUCIA CULO \$28 - TOMATO, FIOR DI LATTE, SPICY SALAMI, BLACK OLIVES & CHILLI

POSTMISTRESS \$32 - TOMATO, FIOR DI LATTE, ITALIAN PROSCIUTTO, BUFFALO MOZZARELLA & BASIL

AL MARE \$31 - TOMATO, FIOR DI LATTE, SEAFOOD, GARLIC, CHILLI

ZIO PEPPE \$28 - FIOR DI LATTE, SMOKED SCAMORZA, PORK SAUSAGE, FRIARELLI, CHILLI

BW CLASSIC \$28 - BROCCOLI BASE, FIOR DI LATTE, SMOKED SCAMORZA, BROCCOLI FLORETS, SLICED ZUCCHINI, CHILLI, PECORINO (V)

CLAUDIA C \$29 - TRUFFLE BASE, FIOR DI LATTE, MIXED MUSHROOMS, PORCINI & TRUFFLE OIL (V)

PORRO PATATE \$28 - FIOR DI LATTE, POTATO, LEEK & GORGONZOLA (V)

GAMBERI \$31 - FIOR DI LATTE, PRAWNS, SLICED ZUCCHINI, CHERRY TOMATOES, GARLIC, CHILLI

PULCINELLA \$28 - TOMATO, FIOR DI LATTE, ANCHOVIES, CAPERS, BLACK OLIVES, PARMIGIANO, OREGANO, GARLIC

MELANZANS \$28 - TOMATO, FIOR DI LATTE, EGGPLANT, PARMIGIANO, FRESH RICOTTA, BASIL, GARLIC (V)

MR OTTO \$28 - TOMATO, FIOR DI LATTE, SMOKED PANCETTA, SAUTEED ONION, BLACK OLIVES, PECORINO & CAYENNE PEPPER

BOLOGNA PGI \$28 - FIOR DI LATTE, FRESH MORTADELLA, PISTACCHIO + FRESH BUFFALO MOZZARELLA 120G FOR \$10

GLUTEN FREE AVAILABLE FOR \$7 EXTRA
SLIGHT VARIATIONS ONLY - NO ½ - ½ PIZZA

BW CLASSIC, CLAUDIA C PORRO PATATE & MELANZANS
CAN BE MADE VEGAN FRIENDLY. SCUSA WE DON'T USE VEGAN CHEESE

[DOLCI]

TIRAMISU \$17 HOUSE MADE SPONGE, COFFEE & VANILLA MASCARPONE (GF)(V)

CALZONCINO \$18 - SMALL FOLDED PIZZA FILLED WITH NUTELLA AND DRIZZLED WITH A STRAWBERRY COULIS (V)
ADD A SCOOP OF VANILLA ICE CREAM \$4.50

GELATO \$5 PER SCOOP
3 SCOOPS FOR \$14.00
- SELECTION OF LOCALLY MADE GELATO

CRÈMA CATALANA \$17 - LEMON INFUSED CUSTARD, BURNT SUGAR TOP, SERVED WITH POACHED PINEAPPLE (GF)(V)

CREPPELLE \$17 - CREPES FILLED WITH VANILLA CUSTARD AND TOPPED WITH MACERATED MIXED BERRIES

AFFOGATO \$10 VANILLA ICE CREAM & SHOT OF LAVAZZA COFFEE
- WITH AMARETTO, FRANGELICO / BAILEYS \$16

CHOCOLATE PUDDING \$19
- CHOCOLATE PUDDING SERVED WITH VANILLA GELATO

[KIDS]

FOR THE KIDS
SELECT ANY PIZZA OR PASTA
AND WE'LL DO IT FOR HALF
THE SIZE AND FOR HALF
THE PRICE!

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EXTERNAL CAKES THAT WILL BE REQUIRED TO BE CUT & SERVED BY POSTMISTRESS
- THANK YOU FOR YOUR UNDERSTANDING.