

Agostinis



Antipasti

- FRANKIE'S OLIVES** \$5
Chilli & Garlic or Citrus & Rosemary
The perfect way to wake up the palate
- SALT & VINEGAR PATATINE FRITTE** \$6
These potato crisps are made fresh daily...
how much vinegar you want is up to you!
- FOCACCIA AL FORNO CON D'AGOSTINIS' OLIO** \$10
Made in our kitchen daily, enjoy simply
on it's own or pair it with your favourite
indulgence...
+ San Daniele prosciutto \$5
+ Veneto salame \$5
+ Rotolo di mozzarella \$5
+ Gorgonzola cheese \$5
+ Montasio cheese \$4
+ Asiago cheese \$4
- AGOSTINIS' ANTIPASTO ORIGINALE** \$26
Veneto salame, San Daniele prosciutto,
Black Pepper Mortadella, Rotolo di
mozzarella, olives & sourdough
- BURRATA** \$22
Typical of the Puglia region in Italy,
an oozy and decadent mozzarella made from
cows milk and cream. Served with ox heart
tomatoes & basil pesto
- CALAMARI FRITTI** \$15
Lightly fried calamari served with
roast lemon and mint aioli
- CAPASANTE CON ASPARAGI** \$17
Grilled Queensland scallops with herb
butter, asparagus and lime
- FRICO** \$10
A typical dish from the Friuli region
of Italy. Paper thin layers of Montasio
cheese & potato, oven roasted to form
a heavenly, crunchy, chewy pancake

Primi Piatti

- All of our pastas are made fresh in house
- SPAGHETTI AL POMODORO E BASILICO** \$18
Tomato, garlic, basil... Classico e Buono!
- FETTUCCINE ALLE VONGOLE** \$28
Fettuccine served with fresh vongole,
garlic, chili, parsley and breadcrumbs
- TORCIGLIONI ALLA PUTANESCA** \$21
Small tubes of pasta with eggplant,
calamata olives, capers & tomato
- PAPPARDELLE ALL' ANATRA** \$25
Pappardelle ribbons tossed with white
wine duck ragù & parsley, topped with
toasted hazelnuts
- RIGATONI AL RAGÙ D'AGNELLO** \$23
Rigatoni pasta served with a sauce of
6-hour slow cooked spring lamb, tomato
and chilli
- LASAGNE AL RAGÙ** \$25
Classic Italian lasagne with slow
cooked wagyu beef, sandwiched between
hand made pasta sheets & topped with
grated Reggiano parmigiano

Secondi Piatti

- PESCE** \$30
Pan fried fish of the day served with
ribbons of zucchini, pine nuts & mint
- COTOLETTA ALLA MILANESE** \$35
Parmesan & thyme crusted 250gm veal
cutlet served with a salad of frisee,
cucumber and radish
- TAGLIATA DI MANZO** \$38
320g grain-fed scotch fillet served on
a bed of roast pumpkin and topped with
crispy sage
- GALLETTO** \$35
Grilled spatchcock served on a bed of
cauliflower mash, roasted beetroot and
baby carrots
- BISTECCA ALLA FIORENTINA** \$80
(serves 2-3 people)
Weighing in at 1kg, this Tuscan superstar
is our house specialty. A classic aged
T-Bone prepared simply with salt and
rosemary, grilled to medium rare and left
to sit and contemplate. Served with grilled
asparagus, salsa verde & chili butter
La Bestia!
Allow 45 minutes cooking/resting time



Pizza Rossa

MARGHERITA	\$18
Fior di Latte mozzarella, Agostinis' spice & basil	
MARGHERITA BUFALA	\$22
Bufala mozzarella, Agostinis' spice & basil	
PROSCIUTTO E RUCOLA	\$25
Fior di Latte mozzarella, fresh prosciutto & rocket	
SALSICCIA	\$24
Italian sausage, 'nduja (spicy, spreadable salami) & Fior di Latte mozzarella	
FUNGHI	\$23
Medley of mushrooms, Fior di Latte mozzarella, rosemary & truffle oil	
MELANZANE	\$24
Crispy grilled eggplant, chilli, squacquerone cheese & basil	
NAPOLITANA	\$22
Anchovies, olives, capers, Fior di Latte mozzarella & basil	
DIAVOLA	\$23
Spicy salami, olives, chilli & Fior di Latte mozzarella	
CAPRICCIOSA	\$25
Prosciutto cotto, mushrooms, artichokes, olives & Fior di Latte mozzarella	
4 FORMAGGI	\$23
Taleggio, gorgonzola, parmesan & Fior di Latte mozzarella	
ZUCCA	\$23
Roasted pumpkin, Spanish onion, squacquerone cheese & basil	
GAMBERETTI	\$25
Prawns, cherry tomatoes, chilli, parsley, Fior di Latte mozzarella & lemon	
PROSCIUTTO COTTO	\$23
Italian ham, Taleggio cheese & oregano	

TAKE IT TO THE NEXT LEVEL

\$2 each

+fresh chilli +anchovies +grilled eggplant
+olives +mushrooms +rocket

\$4 each

+salami +prosciutto +Italian ham +'nduja
+Gorgonzola +Taleggio +Bufala mozzarella

\$3.50

+Gluten free base (May contain traces of gluten
because all pizzas are cooked in one forno!)

Mamma Mia!

\$90

To share or not to share!

1 metre long pizza - Your choice of 3 toppings

Pizza Bianca

BOSCAIOLA	\$24
Italian pork & fennel sausage, mushroom & scamorza cheese	
ZOLA	\$24
Roasted potato, rosemary, Gorgonzola cheese, Fior di Latte mozzarella & sea salt	
SOTTERRANEA	\$25
Mushroom paste, Italian sausage, Montasio cheese & Fior di Latte mozzarella	
MELANZANE E TALEGGIO	\$23
Crispy eggplant, Taleggio cheese, Fior di Latte mozzarella & basil	
FRIARIELLI	\$23
Broccolini leaves, pork sausage, chilli and Fior di Latte mozzarella	

Contorni

RUCOLA DELLA CASA	\$12
Rocket, green apple & parmesan crisps	
CAVOLO	\$12
Italian coleslaw with finely shredded green cabbage with a garlic, lemon & mint vinaigrette	
INSALATA MISTA	\$10
Mixed leaf salad with Italian vinaigrette	

Dolci

AGOSTINIS' TIRAMISU	\$12
Made to order... savoiardi biscuits soaked in espresso coffee with mascarpone mousse	
CANNOLI ALLA CREMA	\$14
Piccoli cannoli filled with chocolate & vanilla custard	
GIOIELLI DOLCI	\$12
Moscato jelly jewels topped with almond meal cake, chantilly cream & fresh peach	
MOUSSE AL CIOCCOLATO	\$12
Valrhona chocolate mousse, strawberry coulis & toffee pistachio nuts	
AFFOGATO	\$15
House-made vanilla gelato served with an espresso & your choice of digestivo: Cafe Patron XO Tequila, Frangelico or Grappa	
GELATI	\$10
Choice of 2 flavours served in a waffle cone	
DI FORMAGGI	\$22
Chef's selection of hard & soft cheeses originating from Northern Italy. Grape-infused Pecorino, whipped goats cheese, Taleggio Lombardo, Gorgonzola Dolce, truffled honey, dried figs, candied pistachio & crostini	