



"In life if you believe in yourself and work hard, anything is possible."

My philosophy....

"If you put passion and love into everything you do, it will be appreciated by all those around you."

Spending my life in the restaurant business, I am so very proud, together with my family and friends to celebrate not only our passion for good food, but also a very special person who was my inspiration - Pio, who unfortunately is no longer with us.

We would like to thank you for coming to visit us and we hope you have a wonderful experience at BIRRAZ restaurant.

Enjoy

Egidio Squillace and family

M E N U

NOT SURE WHAT TO ORDER?

Egidio's special selection

\$55 P/P MEAT OPTION MENU

\$65 P/P SEAFOOD OPTION MENU

VEGETARIAN OR VEGAN?

Please let our friendly wait staff know your dietary requirements and we will be more than happy to make something special for you.

EXTRA BREAD	4
EXTRA GLUTEN FREE BREAD	7,5

entrée

C O L D T A P A S

ANTIPASTO CALABRESE Selection of chef's special	19
BURRATA & PROSCIUTTO (GF) Burrata cheese & prosciutto served with fig infused sticky balsamic vinegar	22
BURRATA & NDUJA Burrata cheese & nduja served with crostini	23
MOZZARELLA DI BUFALA (GF) Bufala mozzarella & prosciutto served with truffle infused sticky balsamic vinegar	22
ANTIPASTO ALL'ITALIANA (for 2) Selection of finest cold meat, cheese and olive	23

S A L A D

- SORRENTO (V,GF)** 19
Radicchio, spinach, artichoke, sun dried tomatoes, mushrooms, feta, Italian style marinade
- 5 TERRE (GF)** 21
Fresh zucchini, rock melon, prosciutto, pinenuts, basil, marinated with lemon sauce
- TOSCANA (VEGAN, GF)** 19
Oak leaf lettuce, kipfler potatoes, shallot, green beans, Italian style marinade
- SARDEGNA (VEGAN)** 18
Couscous, diced Roma tomatoes, with onion, mint, lemon juice
- PIEMONTE (GF)** 21
Chicken tenderloin, avocado, cherry tomatoes, barley, herbs, calcagno pepato cheese, rocket

H O T T A P A S

- BRUSCHETTA CALABRESE (2 pcs)** 15
Bread served with nduja & provolone cheese
- BRUSCHETTA VEGETARIANA (2 pcs) (V)** 15
White bread served with sundried tomatoes, artichokes & grilled zucchini
- BRUSCHETTA TRADIZIONALE (2 pcs) (VEGAN)** 15
Traditional italian bruschetta with cherry tomatoes, EVOO & basil
- PROVOLONE & NDUJA** 18
Melted provolone cheese & nduja served with crostini
- SALSICCIA & PEPPERONI (GF)** 18
Traditional italian sausage with traditional roasted capsicum
- CAPELANTE ALLA VENEZIANA (5pcs)** 21
Half shell scallop marinated with truffle & taleggio gratin in the oven
- INVOLTINI MELANZANE** 18
Eggplant rolled with salami, cheese, tomato & basil sauce

PEPATA DI COZZE (GF)	24
Traditional italian chilli mussels	
FUNGHI AMALFI (3 pcs) (V)	22
Field mushrooms stuffed with basil pesto & taleggio	
SALSICCIA DI BUFALO	16
Pan fried buffalo sausage served with olives & toasted ciabatta bread	
GAMBERI SICILIANA (5pcs)	23
Pan fried prawns served with cherry tomatoes and zucchini in orange balsamic vinaigrette	
CALAMARI PIO'S	19
Pan fried baby squids served with borlotti beans and anchovies	

F R I E D T A P A S

ARANCINI (3pcs) (V)	
Mushroom: served in truffle cream sauce	14
Tomato & cheese: served with cherry tomato sauce	12
Nduja & mozzarella cheese: served with parmesan sauce	14
CROCCHETTE DI PATATE & NDUJA (4pcs)	14
Potato croquette with nduja calabrese served in creamy taleggio sauce	
CALAMARI FRITTI	19
Fried squids served with mayonnaise	
GAMBERI FRITTI	23
Fried prawns cutlet served with salad and mayonnaise	

M I N I P A N Z E R O T T I

CAMPANIA (3pcs) (V)	15
Tomato & mozzarella	
CALABRIA (3pcs)	18
Tomato, mozzarella & nduja	
SICILIA (3pcs) (V)	18
Tomato, mozzarella, eggplant & salted ricotta	
4 FORMAGGI (3pcs) (V)	18

pasta

All our pasta at Birraz is homemade. Gluten Free gnocchi, fettuccine, penne from “*The Gluten Free Lab*” available with all the sauces.

- SPAGHETTI MARINARA** 29
Black ink homemade spaghetti with a selection of fresh seafood in champagne & cherry tomatoes sauce
- GNOCCHI MARE & MONTI** 28
Homemade gnocchi with clams & porcini mushrooms in chardonnay sauce
- GNOCCHI ALLA NAPOLETANA (V)** 21
Homemade gnocchi with napoletana sauce & parmesan cheese
- FUSILLI ALLA SICILIANA (V)** 22
Fusilli pasta with eggplant & salted ricotta in tomato sauce
- SPAGHETTI BOLOGNESE** 24
Spaghetti with minced ragù sauce
- PAPPARDELLE AL RAGU'** 26
Traditional beef ragù sauce
- CASARECCE CALABRESE** 26
Traditional calabrese casarecce tomato sauce, pork belly, nduja & chilli
- BUCATINI AL TARTUFO** 31
Homemade truffle flavour bucatini pasta served with italian sausages & porcini mushrooms creamed with parmesan cheese
- CANNELLONI** 26
Cannelloni filled with duck mince in parmesan creamy sauce

big plates

OUR FAMOUS SLOW COOKED LAMB SHOULDER (2 TO 4 PEOPLE) 2,5 to 3 kg lamb shoulder cooked for 9 hours served with a mix of roasted vegetables	129
PORK SHANK (2 TO 4 PEOPLE) Pork shank cooked for 5 hours in a cherry tomato sauce served with a mix of roasted vegetables	85
BARBARO AGED BEEF RIB EYE 800g (2 PEOPLE) Grilled tagliata, served with selection of seasonal fresh vegetables	75
ANATRA ALLA CALABRESE Half duck baked in the oven served with roasted pumpkin and spinach	37
SCOTCH FILLET Scotch fillet served with polenta chips & truffle sauce	42
LAMB SHANK Lamb shank slow cooked in vegetables and red wine sauce served with polenta	32
SEAFOOD PLATTER Selection of grilled seafood marinated in fresh summer flavour	44
PESCE DEL GIORNO Fish of the day	MP

All the meat is from BARBARO BUTCHER,
all the poultry is from MAHOGANY CREEK,
all the seafood is from CORAL SEAFOOD.

sides

NONNA'S CHIPS (VEGAN)	7
ROCKET, PEAR & SHAVED PARMESAN SALAD (V)	14
RADICCHIO, FENNEL & ORANGE SALAD (VEGAN)	14
SEASONAL VEGETABLES (VEGAN)	15
POLENTA CHIPS served in salt truffle (V)	9

dessert

PANNACOTTA AL PISTACCHIO	14
CANNOLI Custard or chocolate	7
PANZEROTTO NUTELLA E FRAGOLE served with vanilla ice cream	16
PANZEROTTO NUTELLA E BANANA served with vanilla ice cream	18

* Payment with American Express and Diners Club International will incur a surcharge of 2%.