

eterna

Food Menu

Għaree Plates

<i>Suppli al Telefona (2) (v)</i>	\$15
rice croquette, smoked mozzarella, tomato, homemade basil mayo		
<i>Truffle Burrata (v, gfo)</i>	\$17
served with sardinian flat bread I add prosciutto di parma \$10		
<i>Gnocco Romana (v)</i>	\$18
baked polenta gnocco topped with cheese fondue		
<i>Roman-style Artichokes (vg, dfo, gfo)</i>	\$18
crispy fried artichokes & capers served with creamy aioli		
<i>King Prawns (3) (gf, dfo)</i>	\$28
grilled with burned butter, parsley, garlic & chili		
<i>Charcuterie Board (dfo)</i>	\$32
a selection of cured meats, cheeses, housemade pate, pickles, bread		
<i>Warm Sourdough (vgo, dfo, gfo)</i>	\$12
with anchovies butter		

Traditional Homemade Pasta

<i>Carbonara Tortelli (vo)</i>	\$30
egg and pecorino filled tortelli, crispy guanciale I add fresh black truffle +\$7		
<i>Gnocchi alla Vaccinara (gfo)</i>	\$30
oxtail ragu, parmesano reggiano		
<i>Moreton Bay Bugs & Pipis Tagliatella (df, gfo)</i>	\$35
crustacean bisque & mediterranean herbs		
<i>Mushroom Risotto (v, vgo)</i>	\$30
mushrooms with stracciatella & parmesan wafer		

As per tradition our pastas are cooked "Al Dente". For our dry pasta we source only "Gragnano Pasta" made with 100% Durum flour, rich in nutrients & firm texture.

Maine

Classic Porchetta (gf, df).....\$38
roasted pork belly, rosemary, pepper, fennel seeds served with mashed potatoes

Crispy Skin Market Fish (gf, df).....\$36
seasonal vegetables, confit tomato coulis, gremolata

Roasted Eggplant Parmigiana (v, gf).....\$27
a twist on the Italian classic, roasted eggplant & mozzarella topped with parmesan

Fiorentina (gfo, dfo).....\$94
1 kg T-bone steak, jus, hollandaise sauce (served with potatoes & salad, perfect for 2 people)

Small Plates and Sides

Grilled Asparagus in Lemon Dressing (vg, df, gf)..... \$14

Baked Crispy Potatoes with Parmesan & Truffle (gf, v).....\$16

Caesar Salad (df, gfo, vgo).....\$18
with a signature twist, bread croutons, guanciale & mustard sauce

Dessert

Classic Tiramisu (v).....\$15
see our staff for daily recipe

Pistachio Panna Cotta (gfo)..... \$16
with fresh berries

Passionfruit & Lemon Semifreddo (v, gf).....\$16
with white chocolate cracker

Dark Chocolate Cake (vg, gf, df)..... \$16
chocolate mousse and icecream