

ANTIPASTI

CIABATTA BREAD	10
Extra virgin olive oil, aged balsamic	
Or Garlic in Olive oil	
Or Butter	
WARM MARNATED OLIVE	14
Served with ciabatta bread	
CALAMARI FRITTI	20
Fried calamari with house made salsa	
BRUSCHETTA	15
Toasted bread, marinated tomatoes, basil and sweet balsamic (3pcs)	
Add extra 1 piece	5
GARLIC & CHILLI PRAWNS	20
Roasted prawns in olive oil, flamed with white wine and herbs (5pcs)	
ARANCINI	15
Saffron, Chorizo and mix vegetables with aioli (3pcs)	
Add extra one piece	5
BEEF MEATBALLS	15
Beef meatballs, basil, fresh herbs, tomato sugo and parmigiano (3pcs)	
SCALLOPS	20
Oven baked scallops, lemon, parsley and garlic butter (5pcs)	

La Gusto RISTORANTE

DOLCE

Gelato	14
Vanilla ice cream, served with chocolate sauce	
Sorbet	14
Weekly special	
TIRAMISU	15
Sponge biscuit soaked in espresso, cream, brandy, Tia maria, and mascarpone	
VANILLA BEAN PANNACOTTA	14
Served with mix berries	
KIDS ICE CREAM	5
Vanilla ice cream with chocolate sauce	
AFFAGATO ESPRESSO	10
Vanilla ice cream, shot of espresso coffee	
AFFAGATO ESPRESSO &FRANGELICO	15
Vanilla ice cream, shot of espresso, Frangelico	
CAFFE CORRETTO	
Shot of espresso and grappa	15

FROMAGGI MISTI

ONE CHEESE 15 TWO CHEESE 22 THREE CHEESE 30

Taleggio / Fontina / Gorgonzola

HOT DRINKS

5

TEA- English breakfast tea/ Chamomile/ Green tea

COFFEE- Espresso/ Long black/ Flat White/ Latte/ Cappuccino

La Gusto RISTORANTE

PASTA

SPAGHETTI AI FUNGHI	28
Wild Mushroom, cream, fresh herbs, truffle oil and parmigiano	
SPAGHETTI BOLOGNESE	29
House made Bolognese sauce, fresh herbs, brown butter and parmigiano	
RIGATONI AL POLLO	29
Free range chicken, cream, tomato sugo, mushroom, avocado and parmigiano	
BUCATINI ALL' AMATRICIANA	29
Tomato and pepper sauce, pork sausage, pancetta and parmigiano	
PAPPARDELLE AL RAGU DI ANATRA	30
Slow cooked duck, fresh herbs, cherry tomato sauce, eggplants, parmigiano	
LINGUINE AI GAMBERI	35
Tiger prawns, white wine, garlic, chilli, brandy and lemon	
SPAGHETTI MARINARA	38
Napoli sauce, cream, lobster bisque, fish, prawns, calamari, scallops, mussels	

RISOTTO

SEAFOOD RISOTTO	38
Arborio rice, white wine, prawns, calamari, claims, peas, lobster bisque and fresh spinach	
MUSHROOM RISOTTO	38
Arborio rice, white wine, mushroom, crumbed veal and parmigiano	

PESCE

BARRAMUNDI	36
Pan fried barramundi with roasted red capsicum and creamy mash potato	

GNOCCHI

GNOCCHI GUSTO	29
Home-made Gnocchi, Traditional Bolognese, brandy, cream and parmigiano	
GNOCCHI AI FUNGHI	29
Wild Mushroom, cream, fresh herbs, truffle oil and parmigiano	
CHICKEN AND PESTO GNOCCHI	29
Fresh basil, pine nuts, free range chicken, and parmigiano	
GNOCCHI ALLA PUTTNESSCA	29
Barramundi, Napoli sauce, capers, red capsicum and black olives	
CREAMY LOBSTER GNOCCHI	29
Cream, lobster bisque, Napoli sauce and pan-fried garlic prawns	
GNOCCHI AL RAGU DI ANATRA	29
Slow cooked duck, fresh herbs, cherry tomato sauce, eggplants, parmigiano	
GNOCCHI ALL' AMATRICIANA	29
Tomato and pepper sauce, pork sausage, pancetta and parmigiano	

APERITVI 15

Aperol with soda
Campari with Soda

SOFT DRINK 6

Coke original /Coke no sugar/Tonic water/
Ginger Ale/ Sprite/Ginger Beer
Soda water/Lemonade

Lemon lime and bitter **8**

San Pellegrino/ Acqua Panna **10**

JUICE 5

Apple/ Orange/Pineapple

COCKTAILS 20

Aperol Spritz- Prosecco , Soda, Aperol

Negroni- Campari, Dry Vermouth, Gin

Rossini- Strawberry Pulp topped up with Prosecco

Bellini- Peach Pulp topped up with Prosecco

Americano-Campari, Vermouth, Soda water

BEER 10

Crown Lager 4.9% (Australia)

Bira Baracca 4.8% (Italy)

Peroni Red 4.7% (Italy)

Peroni Nastro Azzurro 3.5% (Italy)

Corona 4.5% (Mexico)

Menabrea Premium Lager 4.8% (Italy)

XXXX Gold 3.5% (Australia)

LIQUORE (30ml) 10

Bourbon/ Gin/ Rum/ Scotch/ Vodka/ Tequila

Grappa/ Frangelico/ Limoncello/ Passito

SPARKLING

	Gls	Btl
Il Follo Prosecco Extra Dry DOC (Veneto Italy)	15	58
Cester Camilo, Rose' curvee (Veneto Italy)	17	60

WHITES

Colterenzio, Pinot Grigio delle Venezie	15	58
DOC "LUMO" (Veneto Italy)		
Traveler Wines, oaked Chardonnay	15	58
(QLD Australia)		
Sella & Mosca Vermentino di Sardegna DOC	16	60
(Sardinia Italy)		
Balter, Sauvignon Blanc Vallagarina IGT		78
(Trentino Italy)		
Tessari, Soave DOC (VenetoItaly)		80

ROSE

Sella & Mosca, Rosato di Alghero DOC	15	58
(Sardinia Italy)		

REDS

Traveler Wines, Shiraz- (QLD, Australia)	15	58
Sella & Mosca, Cannonau (Grenache) di	15	58
Sardegna DOC (Sardinia Italy)		
Tenuta di Camprino, Chianti Bucci Nera DOCG	16	60
(Tuscany Italy)		
Garofano, Negromaro (Puglia Italy)		70
Vigneti Radica, Montepulciano D' Abruzzo DOCG		75
(Abruzzo Italy)		
Fiorano, Sangiovese " I Paoli" IGT (Marche Italy)		75