

PARTY ORDERS

(Pre Order 2 Days in Advance)

*Rolled Roast Pork Porchetta 3.5kg (Good for sharing 10-12 pax)
Crispy & Juicy Rolled Roast Pork Belly Marinated with Herbs
180,00 \$*

*Classic Roast Beef 3.5kg (Good for sharing 10-12 pax)
Roasted Grain fed Angus Beef (Australia)
250,00 \$*

*Lasagna Tray (Good for sharing 9 pax)
Homemade Recipe using Australian prime beef
125,00 \$*

*Braceria cheese cake 1 to 1.2 kg (Good for sharing 12 pax)
88,00 \$*

*Tiramisu 1.1 to 1.3 kg (Good for sharing 12 pax)
88,00 \$*

*Chocolate Cake (Good for sharing 12 pax)
Chocolate layer cake filled with a rich chocolate cream, Glaze with a chocolate mirror
88,00 \$*

Antipasti

Insalata Caesar

Romaine Lettuce, Crotons, Egg White and Parmesan cheese in Caesar Dressing

14,00 \$

Caprese (v)

Sliced fresh tomato with Buffalo mozzarella in olive oil and basil

19,00 \$

Parmigiana di Melanzane (v)

Baked eggplant with tomato sauce, parmesan and mozzarella

24,00 \$

Scamorza grigliata con prosciutto di Parma 30 mesi

Grill smoked mozzarella cheese combined with Parma ham 30 months

24,00 \$

Trippa gratinata al forno

Beef tripe stew in light tomato sauce and Italian herbs

24,00 \$

Burrata e Prosciutto di parma

Half Burrata Cheese served with Parma Ham and Italian cherry tomatoes

24,00 \$

Asparagi alla Bismark (v)

Green asparagus served with sunny side egg, parmesan cheese and 1gram fresh black Truffle from Alba (Italy)

24,00 \$

Calamaretti di paranza (MUST TRY!)

Deep sea fried Italian baby squid

32,00 \$

Antipasto Braceria (Good for sharing 2-3 pax)

300g Burrata cheese served with Parma ham 30 months, salame, mortadella and mix grilled vegetables

And Saute Mushroom

58,00 \$

Minestrone Soup

A traditional Italian vegetables soup

14,00 \$

Pasta

Penne alla Bolognese

Penne with hearty beef ragout (using Australian prime beef)

22,00 \$

Gnocchi Sorrentina (v)

Homemade Potato gnocchi with tomato, mozzarella cheese and basil

22,00 \$

Lasagna

Homemade Mamma's Recipe (using Australian prime beef)

26,00 \$

Ravioloni ricotta e spinaci, burro e salvia (v)

Homemade ravioli stuffed with spinach and ricotta cheese in light butter and sage sauce

28,00 \$

Ravioli Di Crostacei Con Ristretto Di Vongole e Bottarga

Homemade ravioli Stuffed With Lobster, Crab, Scalop in Clam Juice and Bottarga

34,00 \$

Angel Hair N' duja

Angel Hair with classic italian southern spicy pork sausage paste in tomato base

28,00 \$

Fettuccine alla Norcina

Homemade Fettuccine with italian sausage And 1gram of fresh black truffle from Alba (Italy)

36,00 \$

Angel Hair All' Anatra

Angel Hair with Duck Confit sauce and Crsipy smokey Parma Ham

29,00 \$

Spaghetti alle Vongole

Spaghetti tossed with clams in white wine sauce

28,00 \$

Linguine al granchio

Linguine with fresh crabmeat in light bisque sauce

29,00 \$

Pasta Mista Al Sapore Di Mare (MUST TRY!)

Delicate Seafood Broth With Prawns,Scallops,Clams And Squid With Mix Pasta

29,00 \$

Risotto con funghi porcini e Tartufo Nero(v)

Carnaroli rice with porcini mushrooms and black truffle (1g)

36,00 \$

Mains

Bistecca di Capocollo

300g Grilled pork collar steak marinated with mix spices (Canada)

29,00 \$

Galletto alla Diavola

400g Crispy free range spring chicken with spicy rosemary garlic sauce (France)

38,00 \$

Costolette di Agnello alla griglia

Grilled lamb chop served with aromatic herbs (Australia)

42,00 \$

Filetto di Manzo organico

200g Grilled organic angus tenderloin grass fed (Australia)

48,00 \$

Controfiletto Di Manzo Wagyu

300g Grilled Striploin wagyu (MbS 6, Victoria - Australia)

68,00 \$

1kg Signature Black Angus beef T-Bone grain fed (Australia)

168,00 \$

1.2kg Prime Tomahawk Wagyu beef (MbS 5, Australia)

198,00 \$

Filetto di Orata Italiano all'acqua pazza (MUST TRY!)

Poached Seabream fillet Mediterranean style (Italy)

30,00 \$

Branzino Italiano di profondo mare

650-750g Fresh deep sea Seabass (Italy) waiting time 35 min.

62,00 \$

Brodetto Di Molluschi Saute

Natural Broth of Clams, Prawns & Squid in White wine Sauce

22,00 \$

Saute' Vongole al profumo di mare

Sauteed clams in white wine sauce

29,00 \$

Margherita (v)

Tomato, mozzarella and fresh basil

21,00 \$

Calzone

Folded pizza with tomato, mozzarella, cooked ham and mushroom

26,00 \$

Diavola

Tomato, mozzarella and spicy salame

26,00 \$

Bufala

Tomato, bufala Mozzarella and basil leaves

28,00 \$

Prosciutto e funghi

Tomato, mozzarella, cooked ham and mushroom

28,00 \$

Alla Bismark

White base Mozzarella, cooked ham, egg and creamy truffle aroma

30,00 \$

Vegetariana – Vegetarian (v)

White base Mozzarella, mixed grilled vegetables and black olives

28,00 \$

Quattro stagioni – Four Season

Tomato, mozzarella, cooked ham, mushroom, artichokes and black olives

28,00 \$

Quattro formaggi – Four Cheese (v)

White base with emmental, gorgonzola, mozzarella and parmesan cheese

28,00 \$

Frutti di mare

Tomato, mozzarella, fresh mixed seafood and fresh parsley

30,00 \$

Alla Braceria

White base, mozzarella, beef sausage, porcini mushrooms, button mushrooms and parmesan cheese

30,00 \$

Carnivora

Tomato, mozzarella, pork sausage, cooked ham, bacon and spicy salame

30,00 \$

Rucola e prosciutto di Parma

Tomato, mozzarella, cherry tomatoes, Parma ham 30 months, fresh rocket and parmesan

32,00 \$

Dessert

Homemade artisan Gelato / Sorbet single scoop

Vanilla, Chocolate / Lemon, Strawberry

8,00 \$

Affogato al caffè

Gelato drenched with espresso

12,00 \$

Tipsy Affogato (Frangelico, Amaretto)

Gelato drenched with espresso and liquor

18,00 \$

Limoncello cake

Limoncello liquor infused with almonds and white chocolate served with vanilla Gelato

14,00 \$

Torta al cioccolato

Chocolate layer cake filled with a rich chocolate cream, topped with a chocolate mirror

14,00 \$

Braceria cheese cake (MUST TRY!)

14,00 \$

Tiramisu

Mascarpone, espresso and savoiardi

14,00 \$