

STARTERS

CIABATTA

Garlic and herb butter

V

\$7

WOOD FIRE ROASTED OLIVES

VG DF V GF

\$9

CLASSIC BRUSCHETTA

Tomatoes, Spanish onion, basil, extra virgin olive oil

V VG DF

\$11

FOCACCIA

Extra virgin olive oil and balsamic

V

\$8

WOOD FIRED FLAT BREAD AND DIPS

Fresh baked flat bread with daily selection of 3 dips

V

\$16

ZUPPA DEL GIORNO

\$14

MUSHROOM ARANCINI

Rocket, shaved parmesan and Napolitana sauce

V

\$13

CALAMARETTI FRITTI

Flash fried calamari with chilli aioli and lemon

DF

\$18

POLPETTE AL SUGO

Veal and pork meat balls with shaved parmesan and puttanesca sauce

\$16

CAPRESE

Heirloom tomato, buffalo mozzarella, balsamic glaze and basil

GF V

\$21

BURGERS

THE RAWSON BURGER

Beef patty, lettuce, tomato, caramelized onion, cheddar cheese and aioli

\$20

CHICKEN BURGER

Grilled chicken tenderloin, summer slaw and chipotle mayo

\$20

TRICOLORE BURGER

Rocket, buffalo mozzarella, tomato and basil mayo pesto

\$20

*All burgers are served with crunchy chips

TASTE ME Boards

Boards filled with tasty treats for one, two or a few...

ANTIPASTO MISTO

\$29

Marinated olives, gorgonzola cheese, aged cheddar, feta cheese, sundried tomato tapanade, prosciutto, spicy salami and grilled bread

PESCE

\$29

Salmon rillette, sardines on toast, taramasalata dip, caper berries, olives, pickles and grilled bread

THE RAWSON

APPETITO Kitchen

PASTA

PAPPARDELLE BOLOGNESE

Classic beef and tomato ragu, shaved parmesan

\$22

FETTUCINE AL POLLO

Chicken, mushroom, white wine, cream and parsley

\$22

LASAGNE DI MANZO

Oven baked beef lasagne in Napoli sauce, fried parsley

\$26

PUMPKIN RAVIOLI

Burnt butter, roasted pine nuts and crispy sage

V

\$27

PACCHERI LAMB RAGÙ

Rich lamb and tomato ragù, goats cheese and rosemary

\$24

SPAGHETTI AI GAMBERI

Australian banana prawn meat, chilli, cherry tomatoes, confit garlic and rocket

\$28

RISOTTO MARINARA

Fish, prawns, mussels and clams in light tomato sauce

\$34

SPANNER CRAB SPAGHETTINI

Crab, cherry tomato, butter and chives, parsley and dill oil

\$33

GNOCCHI

Mixed mushrooms, cream, spinach and truffle Pecorino

V

\$26

*Gluten free pasta extra \$3

WOODFIRE PIZZA

MARGHERITA

Buffalo mozzarella, basil on tomato base

V

\$21

DIAVOLA

Hot salami, mozzarella, spanish onion, peppers on tomato base

\$25

PROSCIUTTO

Margherita style with prosciutto, rocket, and shaved parmesan on tomato base

\$26

VEGETARIANA

Grilled eggplant, artichoke, mushrooms, olives and goats cheese on tomato base

V

\$25

GAMBERI

Prawns, cherry tomatoes, mozzarella, nduja and sorrel on tomato base

\$27

RICOTTA

Ricotta, Grana Padano, chopped rocket, extra virgin olive oil on white base

V

\$23

CAPRICCIOSA

Ham, mushrooms, artichoke, olives and mozzarella on tomato base

\$26

*Gluten free pizza base extra \$5

MAINS

SURF AND TURF

200g beef tenderloin, grilled tiger prawns, baked kipfler potatoes, cavalo nero and chimichurri

DF

\$42

VEAL SCALOPPINE AI FUNGHI

Veal tenderloin, truffle mixed mushrooms and smashed potatoes

\$38

GAMBERONI GRIGLIA

Grilled tiger prawns, garlic, confit chilli, shaved fennel and rocket

\$45

FISH AND CHIPS

Beer battered flathead fillets, crunchy chips, lemon and housemade tartare sauce

\$22

CUT OF THE DAY

Please ask our friendly wait staff

\$MP

FISH OF THE DAY

Please ask our friendly wait staff

\$MP

SIDES

ROCKET INSALATA

Pear and parmesan, lemon dressing

V GF

\$8

BROCCOLINI

Green beans, confit shallots and almond flakes

V GF VG DF

\$10

ROAST PUMPKIN

Vincotto, lime and rosemary

V GF VG DF

\$10

CRUNCHY CHIPS

Aioli and tomato sauce

V DF

\$8

TRUFFLE BAKED POTATO

Kipfler potato, Grana Padano and truffle oil

V

\$10

KIDS MENU

SPAGHETTI BOLOGNESE

\$15

MARGHERITA PIZZA

V

\$15

FISH & CHIPS

\$15

CHICKEN SCHNITZEL & CHIPS

\$15

GF

GLUTEN FREE

V

VEGETARIAN

DF

DAIRY FREE

VG

VEGAN

10% Sat/Sun surcharge and 15% Public Holiday Surcharge. Management reserves the right to refuse service.