

BAR GUSTO DINNER MENU

AVAILABLE FROM 4:30PM | TUESDAY-SATURDAY

ANTIPASTI

FOCACCIA AGLIO & OREGANO LGO	15
Italian flat bread, garlic oil & oregano	
Add mozzarella	+5
FOCACCIA & OLIVES LGO	18
Warm olives & crispy garlic focaccia	
PUMPKIN ARANCINI	24
Four pieces of arancini served with garlic aioli, rocket & Grana Padano	
CALAMARI¹ FRITTI	24
Crispy calamari ¹ with sliced chilli, fresh lemon, parsley & roasted garlic aioli	
GUSTO BRUSCHETTA LGO	26
Stracciatella, heirloom cherry tomatoes, aged balsamic reduction & fresh basil	
SWEET POTATO FRIES LG	15
With roasted garlic aioli	
POTATO FRIES	15
With roasted garlic aioli	

GUSTO GRAZING BOARD LGO

Ideal for sharing. Serves 2-3 people.

On the board:

- Prosciutto
- Burrata
- Olives
- Salami piccante
- Gorgonzola
- Walnuts
- Mortadella
- Brie
- Honey
- Focaccia aglio

68

SALADS

RUCOLA E PERA LG	18
Rocket, pear and walnut salad with balsamic reduction & grated Grana Padano	
BURRATA INSALATA LGO	28
Soft burrata cheese, heirloom tomatoes with fresh basil, 12YO balsamic & warm focaccia	
GUSTO SALAD LG	28
Rocket, cos lettuce, roasted gratinated fennel, fresh orange, toasted walnuts	

LITTLE GUSTO*

KIDS' MINI MARGHERITA PIZZA LGO	18
Tomato, fiordilatte mozzarella & fresh basil	
KIDS' PASTA LGO	18
Fusilli w/ Napoli sauce	
Kids' meals come with a soft drink or juice, and ice cream.	
*Available for kids 12 years and under.	

LG = Low gluten*

LGO = Low gluten option available*

*Not suitable for individuals with coeliac disease. Due to the high presence of flour in the kitchen we cannot guarantee zero traces of gluten.

PIZZA

LA CLASSICA MARGHERITA LGO	24
Tomato, fiordilatte mozzarella & fresh basil	
MARGHERITA BIANCA LGO	26
Assorted fresh cherry tomatoes, fiordilatte mozzarella & fresh basil	
Add prosciutto	+6
DIAVOLA PICCANTE LGO	31
Tomato, spicy salami, fiordilatte mozzarella, homemade chilli oil & oregano	
HAM & PINEAPPLE LGO	28
Tomato, fiordilatte mozzarella, caramelised pineapple, leg ham & fresh basil	
ROMANA PORCHETTA LGO	34
Roasted capsicum, fiordilatte mozzarella, roasted porchetta, chilli oil & basil	
VERDURE & PESTO LGO	32
Fiordilatte mozzarella, grilled vegetables, oregano & fresh basil pesto	
FORMAGGI & MIELE LGO	38
Fiordilatte mozzarella, gorgonzola, brie, Grana Padano, cranberry jam, honey & parmesan crisps	
CONTADINA LGO	34
Tomato, fiordilatte mozzarella, roasted sausage and leek, parmigiano cheese	
Vegan cheese & gluten-free pasta/pizza bases on request*	6

*Not suitable for individuals with coeliac disease. Due to the high presence of flour in the kitchen we cannot guarantee zero traces of gluten.

EXTRA TOPPINGS

• Pineapple, mixed vegetables, mushrooms	5
• Porchetta, sausage, prosciutto	6
• Salami, ham	7
• Chilli garlic prawns ^M	9

*All LG (low gluten)

PASTA

FUSILLI ALLA NORMA & STRACCIATELLA	35
Napoli sauce, stuffed eggplant, stracciatella & fresh basil	
Add sausage	+6
RICOTTA & MUSHROOM RAVIOLI	34
With sage butter & parmesan	
FRESH LINGUINE, VONGOLE¹ AND PRAWNS^M	42
Fresh clams ¹ , prawns ^M , cherry tomatoes, garlic, chilli & fresh herbs	
GUSTO BOLOGNESE & BÉCHAMEL LASAGNE	37
Rich bolognese ragu, béchamel sauce, fiordilatte mozzarella with grated Grana Padano & fresh basil	
Seafood origin: A=Australian; I=Imported; M=Mixed origin.	

DESSERTS

ITALIAN TIRAMISU LGO 16	STRAWBERRY PANNA COTTA LGO 16	APPLE PIE PIZZA LGO 24
Savoiardi biscuits, coffee, mascarpone cream, served with coffee reduction, and dusted with chocolate powder.	Vanilla panna cotta, strawberry coulis & biscotti crumble.	Slices of fresh apple, brown sugar, cinnamon & vanilla ice cream.

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, sesame and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. Some dishes can be prepared low gluten, however, we cannot guarantee no traces of gluten. All prices include GST. 1.5% surcharge applies to all credit card payments including PayWave. 10% Sunday surcharge. 15% public holiday surcharge. GUS124.