

# BAR GUSTO LUNCH MENU

AVAILABLE FROM 12PM TO 3PM | TUESDAY-SATURDAY



When you're ready, order at the bar or via the QR code on your table

## ANTIPASTI

<b>FOCACCIA AGLIO &amp; OREGANO</b> LGO	14
Italian flat bread, garlic oil and oregano	
Add mozzarella	+4
<b>TRUFFLE &amp; MUSHROOM ARANCINI</b>	22
Four pieces of arancini served with truffle aioli, rocket and Grana Padano	
<b>CALAMARI FRITTI</b>	22
Crispy calamari with sliced chili, fresh lemon, parsley and roasted garlic aioli	
<b>SWEET POTATO FRIES</b> LG	14
with roasted garlic aioli	
<b>FRIES</b>	14
with roasted garlic aioli	

## SALADS

<b>RUCOLA E PERA</b> LG	16
Rocket, pear and walnut salad with balsamic reduction and grated Grana Padano	
<b>BURRATA INSALATA</b> LG	28
Soft burrata cheese, heirloom tomatoes with fresh basil 12YO balsamic and lavosh crispbread	

## DESSERT

<b>TIRAMISU</b>	14
Savoiardi biscuits, coffee, mascarpone cream, served with coffee reduction, and dusted with chocolate powder	
<b>AFFOGATO</b> LG	12
Espresso shot, vanilla ice cream	
Add a shot of Frangelico	+6

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

<b>LA CLASSICA MARGHERITA</b> LGO	22
Tomato, fiordilatte mozzarella and fresh basil	
<b>HAM &amp; FUNGHI</b> LGO	28
Tomato, Italian-style ham, fiordilatte mozzarella, portobello mushroom, fresh basil	
<b>DIAVOLA PICCANTE</b> LGO	28
Tomato, spicy salami, fiordilatte mozzarella, homemade chili oil and oregano	
<b>'AUSSIE FAVE' HAM &amp; PINEAPPLE</b> LGO	28
Tomato, caramelised pineapple, leg ham, fiordilatte mozzarella, fresh basil	
<b>GAMBERI &amp; ZUCCHINI</b> LGO	40
Garlic chili prawns, zucchini, fiordilatte mozzarella, rocket	
<b>ORTOLANA</b> LGO	28
Fiordilatte mozzarella, grilled vegetables and oregano	
<b>PORCHETTA</b> LGO	32
Fiordilatte mozzarella, shaved pork belly, roasted capsicum, basil chilli oil	
<b>GUSTO QUATTRO FORMAGGI</b> LGO	38
Fiordilatte mozzarella, gorgonzola, brie, Grana Padano, a drizzle of honey, walnuts	

Vegan cheese & gluten-free pasta/pizza bases on request\* 5

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## EXTRA TOPPINGS

• Pineapple, mixed vegetables, mushrooms	4
• Porchetta, salami, ham	6
• Chili garlic prawns	8

\*All LG (low gluten)

## LOOKING FOR THE PERFECT VENUE TO CELEBRATE A SPECIAL OCCASION?

BAR GUSTO can host events for anywhere between 10 and 250 people\* - from beverages and bites on the deck, to a seated indoor event, or a 40-seat elevated private dining space.

For more information get in touch with the Bar Gusto team:

[bargusto\\_rydgesfortitudevalley@evt.com](mailto:bargusto_rydgesfortitudevalley@evt.com).

\*For group bookings for 10 people or less, head to online booking site [Open Table](#) to make a reservation.

