

BAR GUSTO DINNER MENU

ANTIPASTI

FOCACCIA AGLIO & OREGANO LGO	14
Italian flat bread, garlic oil and oregano Add mozzarella	+4
TRUFFLE & MUSHROOM ARANCINI	22
Four pieces of arancini served with truffle aioli, rocket and Grana Padano	
CALAMARI FRITTI	22
Crispy calamari with sliced chili, fresh lemon, parsley and roasted garlic aioli	
GUSTO BRUSCHETTA	26
Stracciatella, heirloom cherry tomatoes, balsamic reduction and fresh basil	
SWEET POTATO FRIES LG	14
with roasted garlic aioli	
FRIES	14
with roasted garlic aioli	

GUSTO GRAZING BOARD LGO

A grazing board ideal for sharing. Serves 2-3 people. On the board: 60

- Prosciutto
- Salami Piccante
- Mortadella
- Focaccia Aglio
- Burrata
- Gorgonzola
- Brie
- Olives
- Walnuts
- Honey

SALADS

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

LITTLE GUSTO*

KIDS' MINI MARGHERITA PIZZA LGO	16
Tomato, fiordilatte mozzarella and fresh basil	
KIDS' PASTA LGO	16
Fusilli w/ Napoli sauce	
Kids meals come with a soft drink or juice, and ice cream.	
*Available for kids 12 years and under.	

DESSERT

TIRAMISU	14
Savoiardi biscuits, coffee, mascarpone cream, served with coffee reduction, and dusted with chocolate powder	
AFFOGATO 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

LA CLASSICA MARGHERITA LGO	22
Tomato, fiordilatte mozzarella and fresh basil	
HAM & FUNGHI LGO	28
Tomato, Italian-style ham, fiordilatte mozzarella, portobello mushroom, fresh basil	
DIAVOLA PICCANTE LGO	28
Tomato, spicy salami, fiordilatte mozzarella, homemade chili oil and oregano	
'AUSSIE FAVE' HAM & PINEAPPLE LGO	28
Tomato, caramelised pineapple, leg ham, fiordilatte mozzarella, fresh basil	
GAMBERI & ZUCCHINI LGO	40
Garlic chili prawns, zucchini, fiordilatte mozzarella, rocket	
ORTOLANA LGO	28
Fiordilatte mozzarella, grilled vegetables and oregano	
PORCHETTA LGO	32
Fiordilatte mozzarella, shaved pork belly, roasted capsicum, basil chilli oil	
GUSTO QUATTRO FORMAGGI 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)

PASTA

GNOCCHI ALL AMATRICIANA LGO	30
Spicy Napoli sauce, slow cooked red onion and guanciale, grated Grana Padano and fresh basil	
FUSILLI ALLA NORMA & STRACCIATELLA LGO	32
Napoli sauce, stuffed eggplant, stracciatella and fresh basil	
FETTUCCINE AL RAGU' DI SALSICCIA LGO	32
Spicy bolognese sausage ragu	
SPAGHETTI DI MARE LGO	38
Chili garlic prawn, cherry tomato, bisque, parsley	
GUSTO BOLOGNESE & BÉCHAMEL LASAGNE	34
Rich bolognese ragu, bechamel sauce, fiordilatte mozzarella with grated Grana Padano and fresh basil	