



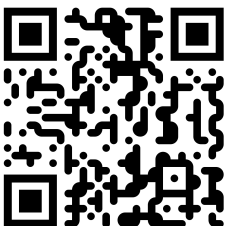
*Welcome*  
*to*  
*Oro Bianco*

**Please advise our staff if you have any allergies or other dietary requirements**

**(V) Vegetarian**

**(H) Halal**

**Vegan Cheese - 4.5 Gluten Free Pizza Base/Pasta - 4.5**



We are here to host you, however if you'd prefer to order and pay online at your table, please inform a member of our team so we can advise you of your correct table number. Then just follow this QR code to our table ordering page.



*Bibite*

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**Glass of Softdrink 3.9**

Coke, Coke No Sugar, Sprite, Fanta, Soda Water

**Bottle of Softdrink 330ml 4.8**

Coke, Coke No Sugar, Sprite, Fanta, Lift

**Jug Softdrink 13**

Coke, Coke No Sugar, Sprite, Fanta

**Lemon, Lime & Bitters**

Glass 5, Jug 14

**Cascade 330ml 4.50**

Tonic, Dry Ginger, Ginger Beer

**San Pellegrino**

Sparkling 500ml 5.75 Chinotto 4.80 Limonata 4.80

**Fuzetea 6**

Lemon or Peach

**Iced Drinks 7.9**

Chocolate, Coffee Or Chai with milk & ice cream

**SHAKES 8.9**

**You're All Nuts** - Peanut butter, ice cream & milk

**Mint Condition** - Mint Chocolate biscuits, ice cream & milk

**Dont Be Salty** - Housemade caramel sauce, salt, vanilla ice cream & milk

**Death By Oreo** - Crushed Oreo's, milk chocolate, ice cream & milk

**SMOOTHIES 8.9**

**Split Decision** - Banana, chocolate, maple syrup & milk

**Berried Alive** - Mixed berries, banana, orange juice, milk & honey

**Strawberry Blonde** - Strawberries, mango, honey & milk

**Liquid Gold** - Mango, passionfruit, banana & milk

**JUICES 8.9**

**One in a Melon** - Watermelon, green apple, apple juice & lemon

**Berrie Me** - Mixed berries & apple juice

**Green Mile** - Spinach, kiwi, celery, green apple apple juice & lime

**MOCKTAILS 13**

**Sparkling Sunrise**

Pineapple Juice, Apple juice, lime, soda water & grenadine

**Mockjitos - Watermelon or Passionfruit**

with fresh mint, lime, lemonade & soda

**Strawberry Mockjito**

with fresh mint, lime, lemonade, ginger ale & raspberry cordial



## Vino, Birra, e Alcolici

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### Beer

Nastro Azzurro 9

Asahi 9

Corona 9

Menabrea Birra 11

### Sparkling Wine

**Dogarina Prosecco Treviso (Italy) Glass - 15.5 Bottle - 62**

*(Bright straw yellow. aromatic with notes of citrus fruits, apple & floral characters. Refreshing on the palate.)*

### Red Wine

**Serristori Sangiovese Di Toscana (Italy) Glass - 12.50, Bottle - 49**

*(Fragrant nose, hints of red berries. Dry & candid flavour, finishing on notes of blackberry & almonds.)*

**Arrogant Frog Ribet Red Cabernet Sauv Merlot (France) Glass - 10.90 Bottle - 43.50**

*(Elegant and complex, aroma of black fruits and spicy notes. smooth tannins and long finish.)*

**Whitebox Pinot Noir (Australia) Glass - 16, Bottle - 69**

*(Aromas of plum and strawberry, subtle spicy notes. Rich and fruity palate, velvety tannins.)*

**Cat Amongst The Pidgeons Shiraz (Barossa Valley, SA) Glass - 14, Bottle 52**

*(Bold and full bodied, dark fruits and spice on the palate. balanced acidity & rounded tannins)*

**Parini Nero D'Avola (Italy) Bottle - 46**

*(Young, fairly closed nose, with dark fruits, fresh palate, good density and finely grained tannins, nice finish)*

**Parini Montepulciano (Italy) Bottle - 43**

*(Plum and cherry on the nose; dry, soft - long lasting finish of dried fruits and toasted hazelnut.)*

### White Wine

**Parini Pinot Grigio (Italy) Glass - 12.40, Bottle - 43**

*(Light colour. green apple, pear and lemon flavours bolstered by crisp acidity with a fresh finish.)*

**Toorak Estate Chardonnay (Australia) Glass - 8.50, Bottle - 33.90**

*(Ripe aromas, intense varietal fruit characteristics. Fresh & crisp. Smooth mouth-feel with hints of honey.)*

**Oyster Bay Sauvignon Blanc (New Zealand) Glass - 14.30, Bottle - 63**

*(Crisp, zesty and aromatic, fruit characters)*

**Toorak Estate Moscato (Australia) Glass - 9.50, Bottle 33**

*(Floral musk fruit aromas. Sweet & soft in texture, pleasant fruity finish. Fruit driven & well rounded wine)*

### Rosé 750ml

**Brown Brothers Moscato Rosé (Victoria, Australia) Glass - 12.90, Bottle - 49.50**

*(Semi Sweet, light bodied, sweet fruit palate)*



## *Cocktails*

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- Mojito** - Bacardi, mint leaves, lime juice & soda - 19
- Passionfruit Mojito** - Bacardi, mint, lime, passionfruit & soda - 19.50
- Watermelon Mojito** - Bacardi, mint, lime, watermelon & soda - 19.50
- Long Island Ice Tea** - Bacardi, gin, tequila, vodka, Cointreau, coke & lemon - 24
- Tokyo Tea** - Vodka, Bacardi, tequila, gin, triple sec, Midori & sprite - 23
- Espresso Martini** - Vodka, Baileys & fresh espresso - 20
- Jaffa Espresso Martini** - Cointreau, OJ, Baileys & fresh espresso - 22
- French Martini** - Vodka, Chambord & pineapple juice - 18
- Margherita** - Tequila, cointreau, lemon & lime juice - 23
- Negroni** - Gin, Cinzano, Campari & fresh orange - 16
- Aperol Spritz** - Aperol, Prosecco, soda & fresh orange - 17
- Limoncello Spritz** - Limoncello, Prosecco, soda & fresh lemon - 19
- Hammered Hulk** - Vodka, Malibu, Midori, Blue Curacao, Sweet N sour & sprite - 22
- Apple Pie** - Vodka, Apple Juice, Lime, Cinnamon & honey - 18
- Lycheetini** - Vodka, Triple Sec, Lychee Liqueur, & Lychee pulp - 22
- French Gimlet** - Gin, St Germain, & lime - 20
- Fruit Tingle** - Vodka, Blue Curacao & sprite, with Grenadine - 18
- Vodka Sunrise** - Vodka, Oj & Grenadine - 18
- Giggle Juice** - Vodka, Strawberry Liqueur, lime, Rosé wine & sprite - 20
- Amaretto Sour** - Amaretto, Lemon juice, Aquafaba, Bitters with Maraschino cherry - 18
- Midori Sour** - Vodka, Midori, lime, lemon, Aquafaba, soda & cherry - 18
- Boston Sour** - Makers mark, lemon juice, Aquafaba & cherry - 18
- Clover Club** - Gin, Grenadine, lemon juice, Aquafaba - 19
- Gin Fizz** - Gin, lemon juice, Aquafaba, soda & fresh orange - 17
- Orange Maker** - Makers Mark, Triple Sec, Aquafaba, fresh orange & cherry - 19
- Sticky Date** - Amaretto blended with ice cream, sticky date, milk & honey - 20
- Lemon Cheesecake** - Licor 43, limoncello, lemon juice & cream - 21
- Toblerone** - Frangelico, Kahlua, Baileys, Creme de cacao & fresh cream - 20
- Grasshopper** - Creme de menthe, Creme de cacao & fresh cream - 18



## *Antipasto e Contorni*

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**Side of Woodfire Bread (H) (V) 5**

**Calamari Fritti (H) 14**

Shallow fried lemon-pepper calamari served with rocket & tartare

**Garlic Bread (H) (V) 8**

Baked to order woodfire bread with garlic & oregano and drizzled with olive oil - Add Cheese 2

**Traditional Polpette Al Sugo (H) 15**

Traditional Italian beef meatballs slow cooked in Napoli sauce with wood fired bread

**Four Cheese Arancini (H) (V) 14**

3 Arancini balls stuffed with gorgonzola, provolone, mozzarella, on a bed of Napoli sauce sprinkled with parmesan

**Pane e Olive (H) (V) 14**

Fresh wood fired bread served with warm Sicilian style olives with rosemary & garlic infused oil.

**Rocket Salad (H) (V) 13**

Rocket, parmesan, pear and candied walnuts with lemon dressing.

**Verdure (H) (V) 10**

Side of vegetable - see specials for current offering

**Woodfire Dipping Bread (H) (V) 14**

with Tzatziki, Spicy Zingaro & Balsamic in Olive Oil

**Mozzarella in Carrozza (H) (V) 12**

Crumbed mozzarella sticks served with a sweet paprika sauce

**Caprese Salad (H) (V) 15**

Fior di latte mozzarella, sliced tomato & rocket, drizzled with basil infused EVOO and sprinkled with pangraté

**Thick Cut Chips (H) (V) 8**

Served with aioli & Truffle aioli

**Sweet Potato Chips (H) (V) 9**

Served with aioli & Truffle aioli

## *Bambini (Under 12)*

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13.90

**Grilled Chicken & Chips**

**Pizza - Ham & Cheese, Hawaiian, Margherita**

**Pasta - Penne Bolognese, Penne Napoli**



## *Pizza*

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### **Straya 23**

Bacon, chicken, red onion, garlic, fior di latte mozzarella & bbq sauce topped with parmesan cheese

### **Proscuitto e Rucola 27**

Fior di latte mozzarella & tomato sauce, with fresh proscuitto, rocket & parmesan drizzled with balsamic glaze

### **Four Cheese (H) (V) 25**

Fior di latte mozzarella, gorgonzola, provolone & parmesan

### **Peperoni 22**

Tomato sauce, fior di latte Mozzarella & hot salami

### **Capricciosa 23**

Tomato base, ham, mushrooms, olives & with fior di latte Mozzarella (anchovies optional)

### **Grilled (H) (V) 23**

Mushroom, red onion, spinach, red capsicum, olives & fior di latte mozzarella on a tomato base

### **Turkish Delight (H) 25**

Tomato base, sujuk & fior di latte mozzarella topped with cherry tomato, fresh bocconcini and spring onion

### **Hellboy 26**

Hot salami, prawns, chilli, & spicy zingaro sauce with fior di latte mozzarella & tomato base

### **Ananas/No Ananas 21**

Does pineapple go on pizza? You decide...

Tomato base, ham, mozzarella and your choice of pineapple or not

### **Margherita (H) (V) 19**

Tomato sauce, fior di latte mozzarella & Fresh Basil

### **Napoli (H) 20**

Tomato sauce, olives, anchovies, oregano & fior di latte mozzarella

### **Garlic Prawns (H) 26**

Prawns, garlic, fior di latte mozzarella, spring onion

### **Beefed Up (H) 24**

Tomato base, OB beef mince, red onion, garlic, fior di latte mozzarella, cherry tomato (Optional BBQ sauce)

### **Affettati 24**

Ham, hot salami, pancetta & fior di latte mozzarella with tomato base

### **Cheeky Chicken (H) 23**

Chicken, red onion, red capsicum, olives, tomato sauce & fior di latte mozzarella

### **Magic Mushroom 23**

Wild Mushroom, pancetta, parmesan, with fior di latte mozzarella

### **Meathead 24**

Chargrilled bacon, red onion, OB beef mince, pancetta, tomato base & fior di latte mozzarella (Optional BBQ sauce)

### **Mary Had A (H) 26**

Spinach, red onion and pulled lamb on a tomato sauce and mozzarella base, topped with spring onion



## *Pasta e Riso*

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### **Risotto ai Funghi (H) (V) 25**

Carnaroli rice with wild mushroom, truffle & parmesan  
Add Chicken 4

### **Risotto Curcuma e Vinocotto (V) 25**

Carnaroli rice creamed with turmeric, capsicum puree, parmesan and drizzled with vinocotto

### **Risotto Ceci (H) (V) 24**

Carnaroli rice with chickpea purée, rosemary, lemon zest & parmesan cheese

### **Ravioli Della Nonna (H) (V) 24**

Spinach & ricotta ravioli with napoli, stracciatella & fresh basil

### **Penne Alla Vesuviana 26**

EEVO, black olives, Datterini tomato, Nduja, Napoli sauce & fresh basil

### **Penne Amatriciana 23**

Pancetta, onion with EEVO, white wine, & chilli in a Napoli sauce

### **Fettuccine Chicken & Mushroom (H) 24**

Grilled chicken, parmesan & truffled wild mushrooms in a creamy sauce

### **Spaghetti Alla Marinara (H) 27**

Tiger prawns, fresh local mussels & vongole (clams), deglazed with white wine, garlic & chilli in a homemade fresh Napoli sauce

### **Gnocchi Four Cheese (H) (V) 25**

Gorgonzola, fior di latte Mozzarella, parmesan, provolone & cream

### **Gnocchi Lamb Ragu (H) 28**

Pulled lamb in a slow cooked ragu

### **Gnocchi Boscaiola 24**

Mushroom, pancetta, onion, tomato & cream

### **Woodfired Lasagne (H) \$23**

3 hour beef bolognese lasagne baked in our woodfire oven topped with napoli, fior di latte mozzarella & parmesan



## *Secondi*

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### **Porterhouse 300-330g (H) 34**

Porterhouse steak cooked to your liking served with your choice of sauce & a side of vegetables  
(Peppercorn, Mushroom, Jus)

### **Chicken Scaloppine (H) 26**

Slices of chicken breast in creamy mushroom sauce served with woodfire bread

### **Woodfired Beef Burger (H) 25**

Woodfire beef burger with tomato, mozzarella, mixed leaf & truffle aioli on a woodfired bun served with chips.

### **Woodfired Chicken Schnitzel Burger (H) 25**

Woodfired chicken schnitzel burger with tomato, mixed leaf, & garlic aioli on a woodfired bun served with chips

### **Calamari Fritti (H) 23**

Shallow fried lemon-pepper calamari served with thick cut chips & tartare

### **O.B Parma (H) 27**

Herb & parmesan crusted chicken topped with napoli & mozzarella, served with thick cut chips

### **Barramundi Gratinato (H) 27**

Boneless fillet of barramundi crumbed with flavoursome mix of herbs and spices, served with vegetables and garnished with dill

### **Beef Brisket (H) 26**

Tender Beef Brisket served with jus served with a side of vegetables

### **Garlic Prawns (H) 30**

Tiger prawns served on a chick pea puree, with crushed pistachio & home made fried prawn crackles





## *Dolce e Digestivo*

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### Dolce

**Homemade Sticky Date (H) (V) 13**  
Served with caramel sauce, vanilla ice cream & strawberry

**Cannoli (H) (V) 13**  
3 cannoli tubes filled with ricotta, crushed chocolate chips & pistachio

**Mini Dough-nuts (H) (V) 13**  
Mini Doughnuts with your choice of Nutella or Caramel

**Nutella Calzone (H) (V) 14**  
Nutella stuffed calzone served with vanilla ice cream

### Cafe

**Espresso 3.7**  
**Latte, Capuccino, Flat White 4**  
**Chai Latte, Short or Long Macchiato 4**  
**Long Black, Hot Chocolate 4**

Soy, Almond, or Lactose Free 1  
Vanilla, Hazelnut or Caramel syrup 1

### Tea 4

English Breakfast, Camomile, Earl Grey, Green, Peppermint

### Digestivo

Amaro Montenegro

Amaretto

Averna - Amaro Siciliano

White/Black Sambucca

Limoncello

Grappa

Campari

Thank you for dining with us at Oro Bianco.  
Speriamo di rivederti presto!