Menu

FERMENTUM & CO

Our menu is designed to be shared & dishes will arrive as ready

TAPAS

Garlic Focaccia $16 v, dfo
Mozzarella, black olives, rosemary, parmigiano.
Add prosciutto - $7

48-72h Fermented Pane di casa $15.5 vg
Italian balsamic vinegar & olive oil with a side of dukkah.
Add Cured Italian meat - $12

Warm Mixed Olives $14 vg, gfo
With balsamic vinegar and parsley, housemade sourdough.

Bruschetta $17 v, vgo, gfo
Fresh tomatoes, onion, basil oil, "La Delizia" stracciatella and parmigiano.

Burrata Dip $24 vo, gfo
Confit cherry tomatoes, Prosciutto di Parma, "La Delizia" burrata, basil oil, housemade sourdough.

Chicken Skewers $18 gf, df
Marinated chicken, prawn pieces, grilled pineapple, roasted capsicum and smoked mayo, paprika.

Chicken Involtino $24 gf, dfo
Free range chicken breast rolled with spinach, mushroom, Porcini mushroom sauce, basil oil.

Fonduta $26 v, gfo
Melted provolone & parmigiano cheese, truffle oil, seasonal salad, housemade focaccia.

Prawn Tostada $25 gfo, dfo
Housemade sourdough dough puff, "La Delizia" stracciatella, prawn, lemon gel, parsley.

Plantada $23 gfo, df, vg
Housemade dough puff, Jalapeño Tomato Salsa, fried cauliflower, Buffalo sauce.

Sicilian parmigiana $24
Fried Layered crumbed eggplant, ham, bèchamel, parmigiano, tomato reduction.

Lamb cutlet $29 df
Grilled lamb cutlets, romesco, toasted almonds, roasted potatoes, gremolata.

House Salad $22 v, gf, dfo
Mixed greens, walnuts, sultanas, red onions, cherry tomatoes, mixed seeds, pecorino cheese, artichoke.

Grilled Octopus $27 df, gfo
Grilled octopus, pumpkin puree, pearl cous cous infused with nduja. Fennel leaves, herbed mayo, evoo.

TAPAS

"A La Minute Steak" $31 gf, dfo
200g grass feed cube roll steak, medium rare, grilled with your choice of:
Paprika jalapeño butter | Porcini cream | Rocket, shaved parmigiano, cherry tomato.

Roasted Pork Belly $28 df, gfo, vgo
Slowed roasted pork belly strips, with Sicilian caponata of eggplant, tomato, carrot, potato, onion, sultanas and housemade sourdough

Sicilian Ragù Arancini $21
Roma rice, béchamel, peas, ragu, "La delizia" fior di latte, mayo.

Double baked potatoes $11
Deep fried potatoes served with secret sauce.

PASTA

Spinach & Ricotta Ravioli $29 v
Ravioli filled with spinach and ricotta, slow-simmered tomato sauce with basil and parmigiano.

Porcini Mushroom & Italian Sausage $33
Pappardelle egg pasta, porcini, Italian sausage, truffle oil, cream, shaved parmigiano.

Chicken and capsicum $30
Linguine egg pasta, chicken, roasted capsicum, cream, parmesan.

Four cheeses Gnocchi $31 v, gf
Potato gnocchi, gorgonzola, parmigiano, mozzarella, cream, stracciatella.

Chilli Lime Prawns $35 dfo
Squid Ink Linguine, prawn, cherry tomato, chilli & lime sauce.

Salmon & Capers $33 dfo
Linguine egg pasta, salmon, capers, red onion, cream, parsley, lump fish caviar.

Gnocchetti sardi $34 dfo,vgo
Traditional Sardinian ridged pasta, cauliflower, italian sausages, black pepper, premium olive oil, chilli.

KIDS

Kids Bugs Bunny Pizza $16 vgo
Tomato sauce, mozzarella, ham, pineapple, cherry tomatoes, olive.

Kids Pasta $16 v, dfo
Linguine egg pasta, Napoletana sauce, parmigiano.

Mini Calzone $12 vo, vgo
Melted mozzarella cheese, ham, tomato.

Dinner

Vegan (Vg)
Dairy free (Df)
Vegetation (V)
Gluten free (Gf)
Vegan option (Vo)
Dairy free option (Dfo)
Vegetation option (Vgo)