

LUNCH DINNER

ANTIPASTO PRIMI PIATTI

Pane

Pizza Bread

garlic, cheese, Maldon sea salt & olive oil 9.5

Focaccia 4

Aioli & Dipping Oil 4

Platters

S.P.Q.R. Mini Platter

olives, feta cheese, tomatoes & prosciutto 16

S.P.Q.R. Classic Platter

individual tastings of Italian crudites 30.5

S.P.Q.R. Meat Platter

platter of chorizo, salami, cured meats
w/- olives, artichokes, cheese & truffle oil 33.5

Fresh Oysters

shallot & red wine dressing *half 24 dozen 45*

Char-grilled Calamari

chilli, parsley & lemon juice 20

Prawns Gremolata

garlic, parsley, extra virgin olive oil & lemon zest 24.5

Fresh Scallops

garlic, wild rocket & baby cress salad 25.5

Steamed Mussels

lemongrass, coriander & chunky tomato broth 25.5

Eye Fillet Carpaccio ^(SP)

truffle oil, anchovy dressing, Maldon sea salt,
shaved parmesan & watercress 26.5

Caprese Salad ^(SP)

fresh Clevedon buffalo mozzarella, prosciutto,
vine-ripened tomatoes, basil & olive oil 27.5

Tasting Plates ^(SP)

Grilled scallops

garlic prawns
& prosciutto 19

Peperoncini

fresh buffalo mozzarella &
vine-ripened tomatoes 19

Fresh Oysters

cockles & garlic
prawns 19

Smoked Salmon

prosciutto
& pate 19

INSALATE



Char-grilled Calamari Salad

rocket, roast garlic, baby spinach,
balsamic & virgin olive oil 26.5

Caesar

cos lettuce, par-boiled egg, anchovies,
bacon & croutons 25.5

Pomegranate Grilled Free Range Chicken

baby spinach, rocket, roasted pinenuts
& oven-dried tomatoes 27.5

Char-grilled Eggplant

slow roasted capsicum, goat's cheese,
basil & olives 25.5

House Smoked Salmon

potato dill rosti, horseradish cream
& watercress leaves 26.5

Seared Rare Tuna

smoked tomato salsa, rocket,
balsamic & virgin olive oil 28.5

PASTA

Potato Gnocchi

gorgonzola cheese & wilted spinach 26.5

Gnocchi & Scampi Tails

tomato brandy & basil sauce 29.5

Saffron Risotto

sauteed prawns, snowpeas, chilli & garlic 30.5

Cockle Linguini

white wine, garlic, Italian parsley broth 27.5 *share 39.5*

Scampi Tail Linguini ^(SP)

garlic, chilli, Italian parsley & lime 29.5 *share 42.5*

Fettucine

char-grilled chicken, porcini mushrooms, spinach,
leeks & cream sauce 27.5

Vegetarian Linguini

crushed chilli, roast garlic cloves, pinenuts, olives,
wilted spinach, rocket & Parmigiano Reggiano 23.5
w/- char-grilled chicken 26.5

LUNCH DINNER CONT.

PIZZA



Fresh tomato & basil w/- *truffle oil* 24.5
Salami, anchovies, capers, olives,
chorizo, mushrooms, chilli & oregano 25.9
Tomato, anchovies, olives & capers 25.9
Caramelised onion, pepperoni,
capsicum & rocket 25.9
Chorizo, tomato, red onions,
olives & shaved parmigiano reggiano 25.9
Prosciutto Crudo (*fresh prosciutto*),
tomato, basil & rocket 25.9
Fresh buffalo mozzarella, pesto, pepperoni,
cherry tomatoes, capsicum & watercress 25.9

Prawns, chilli, prosciutto, mushrooms,
rocket & cherry tomatoes 25.9
Wild mushrooms, crispy sage
& Kikorangi blue cheese 25.9
Pepperoni, olives, chilli & tomato 25.9
Cajun chicken, caramelised onions & feta 25.9
Pumpkin, prosciutto, mozzarella,
roast garlic, basil & spinach 25.9
Smoked salmon, capers, dill,
sour cream & rocket 25.9
Fresh prosciutto, rocket, rosemary,
caramelised onion, red onion & chilli 25.9

SECONDI



Frutti Di Mare

Oven Roasted Snapper
saffron lime risotto, rocket, shaved parmigiano reggiano,
extra virgin Olive oil & chardonnay vinaigrette 35.5

S.P.Q.R. Seafood Paella ^(SP)
selection of fresh seafood & chorizo
for 1 29.5 to share 50.5

Italian Fish Stew ^(SP)
prawns, calamari, fish, cockles, & mussels
in a rich tomato & Pernod ragu 34.5

Seafood Risotto
sautéed prawns, mussels, calamari,
cockles, scallops & fresh fish 29.5

Di Carne

Veal Scallopine Marsala
traditional veal marsala & sauteed parsley potatoes 32.5

Vitello alla Milanese - Veal Scallopine ^(SP)
crumbed w/- parmesan and parsley
w/- rocket, lemon & truffle oil 30.5

Roast Free Range Chicken Breast in Italian Herb Rub
homemade coleslaw & mash 33.5 ^(SP)

Eye Fillet (*Angus Pure Beef*)
prosciutto, porcini mushroom, onion, oregano, tomato & Pinot
Noir stew served on kumara & rosemary mash 38.50

Duck Confit ^(SP)
truffle mash, sauteed spinach
& a rich duck jus 37

Gusto Burger
Angus pure ground beef, buffalo mozzarella,
vine-ripened tomatoes, smoked pancetta,
fresh basil, truffle oil, & organic leaf salad 25

Angus Pure Eye Fillet ^(SP)
marinated in thyme, lemon, garlic,
pepper & extra virgin olive oil
w/- spinach, snow peas & red wine jus 37.5

CONTORNI

Sauteed spinach 7
Sauteed beans
w/- cherry tomatoes & olives 8

Cos, Radicchio & Snow Pea 9.5
Tomato & fresh basil w/- extra virgin olive oil 8
Rocket w/- balsamic & reggiano 8.5

Roasted duck fat potatoes 9
Truffle mash 7
Garlic linguini 7.5