

Starter & Sharing

Calamari Fritti Deep-fried calamari with rocket, lemon & chilli mayonnaise.	16
Tuscan Pork Ribs Slow-roasted pork ribs with balsamic, smoky bbq & rosemary glaze.	19
Garlic & Chilli Prawns Tiger prawns flamed with white wine & seasoned with Italian herbs.	18
Bowl of Chips With tomato sauce.	9
Hot Olives Warm marinated olives	10
House Made Arancini Pumpkin arancini balls served with arrabbiata sauce & parmesan.	16
Popcorn Prawns Beer battered tiger prawns with chilli mayo sauce & lemon.	18
MeatBalls House-made beef meatballs, slow-cooked in a rich tomato and basil sauce, finished with shaved parmesan.	20

Wood Fired Bread & Crust

Garlic Bread Woodfired Italian bread topped with garlic, rosemary, & oregano.	10
Garlic Crust with dips Woodfired Italian bread with garlic, rosemary, oregano, and sea salt, served with semi-dried tomato & olive tapenade.	16
Chilli Crust with dips 🌶️ Woodfired Italian bread, fresh red chilli, garlic, oregano, sea salt served with semi-dried tomato & olive tapenade.	15
Truffle Garlic Special Truffle cream base, roasted garlic, mozzarella, and a sprinkle of fresh parsley.	17
Garlic & Cheese Crust A blend of garlic, melted mozzarella, rosemary & fresh parsley.	16
Bruschetta Wood-fired bread topped with fresh tomato, garlic, fresh herbs, EVOO & balsamic glaze.	16
Herb Folded Bread Soft, woodfired folded bread infused with rosemary, mozzarella, extra virgin olive oil & oregano.	15
Wood Fired Bread (Add Burrata +7) Italian wood fired bread topped with EVOO, oregano, rosemary served with semi-dried tomato & olive tapenade.	10

Kids

Nuggets & Chips	14
Kids Margherita Napoli sauce, fior di latte	14
Kids Ham & Pineapple Napoli sauce, fior di latte, double smoked ham & pineapple.	14
Kids Ham & Cheese Napoli sauce, fior di latte & double smoked ham.	14
Kids Pepperoni Napoli sauce, fior di latte & salami.	14
Kids Spaghetti Bolognese Minced beef in a rich napoli sauce.	14
Kids Penne Napolitana Napoli sauce & mozerella.	14

Wood Fired Pizza

Margherita 🍃 Napoli sauce, fior di latte, fresh basil, EVOO & oregano.	22
Pepperoni Napoli sauce, fior di latte, salami & oregano.	24
Diavola 🌶️ Napoli sauce, fior di latte, salami, spanish onion & fresh chilli.	25
Hawaiian Napoli sauce, fior di latte, double smoked ham & pineapple.	24
Meat Lovers (Option+BBQ Sauce) Napoli sauce, fior di latte, ham, salami, bacon & Italian sausage.	26
Buffala 🍃 Napoli sauce, fior di latte, buffalo cheese, fresh basil, EVOO & oregano.	25
Prosciutto and Rocket Napoli sauce, fior di latte, prosciutto, rocket, shaved parmesan & EVOO.	26
Capricciosa Napoli sauce, fior di latte, mushroom, ham, artichokes & olives.	25
Supreme Napoli sauce, fior di latte, mushroom, spanish onion, capsicum, olives, double smoked ham, salami, & bacon.	26
Salsicce & Funghi Napoli sauce, fior di latte, mushroom, salami, pork & fennel sausage & parsley.	25
Panchetta e Funghi Napoli sauce, fior di latte, mushroom, panchetta, parmesan & parsley.	25
Quattro Formaggi Pizza 🍃 Fior di latte, gorgonzola, shaved parmesan, scamorza, EVOO & oregano.	24
The BBQ Brisket 🌶️ ❤️ BBQ Sauce, for di latte, braised beef brisket, balsamic caramalised onion & fresh chilli.	27
Funghi 🍃 Napoli sauce, fior di latte, mushroom, basil & EVOO.	24
Napolitana Napoli sauce, fior di latte, anchovies, olives, basil & oregano.	23
BBQ Chicken BBQ sauce, fior di latte, mushroom, grilled chicken & red onion.	25
Tandoori Chicken Napoli sauce, fior di latte, grilled tandoori chicken, spanish onion & mint yoghurt.	25
Peri-Peri Chicken Napoli sauce, capsicum, fior di latte, spinach, grilled chicken marinated in tandoori spices, onion & peri-peri sauce.	26
Impasto Special ❤️ Napoli sauce, fior di latte, Italian sausage, mushrooms, cherry tomato, prosciutto, basil & EVOO.	26
Roasted Lamb & Potato Fior di latte, roasted potato marinated with garlic & rosemary, lamb, parsley & oregano.	27
Potato Pizza 🍃 🌶️ Fior di latte, roasted potato marinated with garlic & rosemary, parsley, fresh chilli & oregano.	24
Truffle Prosciutto Truffle paste, fior di latte, thinly sliced prosciutto, rocket, shaved parmesan & EVOO.	26
Truffle Mushroom 🍃 ❤️ Truffle paste, fior di latte, mushroom, rocket, burrata cheese, EVOO & oregano.	27
Meatballs Pizza Napoli sauce, fior di latte, meatballs topped with shaved parmesan.	26

Wood Fired Pizza

Prawns and Chorizo 🍷 ❤️ Napoli sauce, spanish onion, fior di latte, prawns marinated with garlic & chorizo.	27
Garlic Prawns Pizza 🍷 🍷 Fior di latte, prawns marinated with garlic, chorizo, cherry tomato, fresh chilli & parsley.	28
Gamberi Picante 🍷 Napoli sauce, fior di latte, prawns marinated with garlic, bacon & fresh chilli.	27
Seafood Marinara 🍷 Napoli sauce, fior di latte, prawns marinated with garlic, calamari, muscles meat & parsley.	28
Agnello Fior di latte, slow-cooked lamb, caramelized onion, mushrooms & EVOO.	25
Burrata Napoli sauce, basil, rocket, prosciutto, burrata cheese, EVOO & oregano.	26
Vegetable Garden 🍃 Napoli sauce, fior di late, spinach, capsicum, onion, eggplant, zucchini.	24
Woodland 🍃 Napoli sauce, fior di latte, mushroom, capsicum, onion, olives, & pineapple.	25

Main Course

BBQ Pork Ribs Slow-cooked pork ribs, glazed with smoky BBQ sauce, served with chips.	33
Chicken Schnitzel Chicken breast crumbed with parmesan, parsley, served with lemon & chips.	27
Braised Lamb Shoulder Slow-roasted lamb served with creamy mash potatoes & sides of vegetable.	37
Veal Scaloppine al Limone Pan-seared veal medallions with lemon, white wine, a hint of veal glaze & herbs, served with seasonal vegetables.	36
Chicken Scaloppine Funghi Free-range chicken breast, pan-roasted with mushrooms, fresh cream, & white wine, served with seasonal vegetables.	32
Veal or Chicken Boscaiola Crispy bacon, mushroom, onion, shallots, seasonal vegetables in creamy sauce.	36

Add : Chips 5.50 | Mash Potatoes 5.50

Risotto

Risotto Truffle & Porcini (GF) Porcini mixed mushrooms, Italian sausage & black truffle oil in a creamy risotto.	28
Chicken & Mushroom Risotto (GF) Chicken, cherry tomato, mix mushroom, shallots in rosa sauce.	28
Seafood Risotto (GF) Creamy risotto with salmon, barramundi, prawns, and calamari, in a chilli garlic butter sauce with a fresh lemon finish.	30
Veggie Risotto 🍃 (GF) Creamy risotto with roasted pumpkin, mushrooms, eggplant, avocado, parmesan & a touch of truffle oil.	27

Pasta

Impasto's Beef Lasagna ♥	24
Traditional layers of bechamel and bolognese sauce, oven-baked to perfection served with traditional napolitana sauce	
Pumpkin Ravioli 🍂	26
Ravioli filled with roasted pumpkin, parmesan, sage, and butter sauce.	
Rigatoni Matriciana ♥	26
Bacon, salami, olives, spring onions, and chilli in napolitana sauce.	
Rigatoni Panna E Avocado	27
Chicken, mushrooms, avocado, cream, and garlic tossed with parmesan.	
Beef Ragù	28
Slow-braised beef brisket ragu with onion, spinach & mushrooms, rigatoni, parmesan & fresh herbs.	
Penne Napolitana 🍂	24
Traditional napolitana sauce with basil, parmesan cheese & olive oil.	
Penne Arrabbiata 🍂	24
Traditional fresh chilli and cherry tomato sauce with garlic and oregano.	
Penne Ragù	27
Short pasta tubes with braised beef brisket ragu in a napolitana sauce.	
Penne Broccolini 🍂🍅	24
Sautéed baby broccolini with garlic, chilli, parmesan, and EVOO.	
Penne Pesto Chicken	26
Chicken in creamy pesto sauce with basil.	
Spaghetti Bolognese (Gnocchi +4)	25
Minced beef in a rich napolitana sauce, topped with parmesan & parsley.	
Spaghetti Calabrese 🍂🍅	25
Broccoli, cherry tomatoes, onion, olives, chilli, and garlic in napolitana sauce.	
Spaghetti Aglio e Olio (Add Prawns +7)	23
Spaghetti with garlic and extra virgin olive oil topped with parsley.	
Spaghetti Marinara 🍅	28
Salmon, prawns, calamari, clams, and black mussels, sautéed with light chilli, garlic, butter, and lemon, simmered in a rich Napoli sauce.	
Spaghetti Carbonara	25
Crispy pancetta, egg yolk, Parmesan & cracked black pepper in a silky, creamy sauce.	
Linguine Gamberi 🍅🍤	28
Napoli sauce flavours with tiger prawns, lemon, white wine, garlic, chilli, and fresh parsley.	
Linguine Boscaiola	27
Bacon pan-fried with white onion, shallots, and mushrooms in a creamy sauce.	
Gnocchi Quattro Formaggi 🍂♥	28
House-made gnocchi with gorgonzola, fior di latte, pecorino & parmesan cream.	
Gnocchi Pumpkin 🍂	28
House-made potato gnocchi, roasted pumpkin, pine nuts, goat cheese, baby spinach and extra virgin olive oil.	
Gnocchi Mushrooms 🍂	27
Homemade potato gnocchi with porcini mushrooms & truffle oil.	
Gnocchi Lamb	28
Slow-cooked lamb, roasted pumpkin, and a rich Napoli sauce, topped with parmesan and fresh herbs.	
Gnocchi Sorrentina 🍂	28
House-made potato gnocchi baked in a rich tomato sauce with buffalo mozzarella, topped with parmesan & parsley.	
Chicken Pappardelle Pesto	26
Fresh basil, pine nuts, chicken & Parmigiano Reggiano.	

Pasta

Lamb Ragù ♥	28
Slow-braised lamb ragu with tomato and white onion, served with pappardelle, topped with goat's cheese & fresh herbs.	
Pappardelle ai Gamberi 🍤	27
Prawns with garlic, olive oil, chilli, and fresh herbs.	

Salads

Caprese Salad	15
Fresh mozzarella, tomato, basil and a drizzle of balsamic glaze.	
Italian Garden Salad	15
A mix of seasonal greens, cherry tomatoes, cucumber, red onion, olives & balsamic dressing.	
Rocket & Pear Salad	15
Rocket leaves, pears, shaved parmesan and walnut, dressed with balsamic vinegar.	
Burrata Salad	18
Marinated cherry tomato with balsamic glaze topped with oregano, basil & extra virgin olive oil.	
Pumpkin & Avo Salad	20
Pumpkin & Avocado with goat cheese, toasted pine nuts, and baby spinach, finished with a drizzle of balsamic dressing.	
Chicken Pesto Salad	20
Mixed Leaves, grilled chicken, cherry tomatoes with pesto dressing.	

Add : Avocado 5 | Grilled Prawns 7 | Grilled Chicken 6

Desserts

House-Made Tiramisu	11
A classic Italian dessert with espresso-soaked ladyfingers and mascarpone cream dusted with cocoa.	
Chocolate Salted Caramel Tart	10
Crunchy chocolate tart shell, filled with luscious, salted caramel and layered with smooth dark chocolate ganache.	
Chocolate Brownie	10
A warm, fudgy chocolate brownie, served with a vanilla ice cream & chocolate sauce	
Nutella Pizza	14
Wood-fired pizza dough topped with nutella, fresh strawberries, and coconut flakes.	

Cold Beverages

Coke Zero	5
Classic Coke	5
Sprite / Lemonade	5
Fanta	5
Bundaberg Ginger Beer	5
Coconut Water	6
Sparkling Mineral Water	6

Note: Gluten free pizza/pasta available at an additional cost of \$5 (may contain traces of gluten) | 10% surcharge on Sundays and 15% on Public Holidays | Please inform your server of any allergies or dietary requirements, and we will be happy to accommodate them.



Take Away Menu

Fully Licensed | BYO

Dine In - Takeaway

IMPASTO



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