

MASSIMO

RESTAURANT & BAR

DINNER MENU

"Eat. Live. Enjoy." – Michael Tassis, Owner.

"Ciao and welcome to Massimo Restaurant. Our aim is to source the freshest produce – simple and authentic style cooking to bring people together."

STARTERS + SHARE PLATES

PANE - BREAD

fresh house-baked focaccia olive oil, balsamic	7
pesto olive oil, pine nuts, parmesan, focaccia	12
caviar salsa bianca, focaccia	12
olives sicilian, olive oil, focaccia	10

INSALATA - SALADS

caprese freshly sliced tomatoes, burrata cheese, basil oil	17
baby cos salad fennel, rocket, celery, walnuts, radicchio, parmesan, olive oil, white wine vinegar	17

OSTRICHE - OYSTERS

natural (8) salmon roe, champagne vinaigrette	32
massimo (8) olive oil, breadcrumb, parsley, parmesan, prosciutto	32

SALUMI - CURED MEATS 50g, served with focaccia & pickles

prosciutto	15
mortadella	13
finocchiona	15
cacciatore	14
wagyu bresaola	20
nduja	13

ANTIPASTO CRUDO E FREDDO - RAW & COLD ENTREES

kingfish (carpaccio) thinly cut, olive oil, lime, black salt, crusty bread	21
scallops (carpaccio) thinly cut, olive oil, lime, black salt, crusty bread	20
octopus (carpaccio) cured, thinly cut, olive oil, lime, black salt, crusty bread	22
mixed (carpaccio) thinly cut king fish, scallop, octopus, olive oil, lime, black salt, crusty bread	21
tramezzino burrata cheese, prosciutto, rocket w/ charred focaccia bread	20
panino stracciatella cheese, mortadella, pesto, rocket, pistacchio, w/charred focaccia bread	19

ANTIPASTO CALDO - HOT ENTREES

fish soup fish broth, lemon served w/ focaccia	17
calamari lightly floured, flash fried, romesco sauce	19
chargrilled octopus salmoriglio (olive oil & lemon), parsley, garlic, oregano, caviar	22
chargrilled prawns split prawns w/ salmoriglio (olive oil & lemon) & chilli	22
scallops italian green breadcrumb	20
italian sausages chargrilled, fregola, fresh tomato, olive oil, garlic, parsley	19
risotto porcini & wild mushroom, parmesan, truffle	19
vongole (pippies) fregola, garlic, chilli, olive oil, granella di pistacchio	20
lamb chargrilled two-point lamb rack, herb crust, truffle oil, mushroom risotto	22

PASTA

FATTO IN CASA - HOUSE-MADE

sand crab & prawn tagliatelle, chilli, garlic, olive oil, lemon, parsley, breadcrumb	31
swordfish & pippies spaghetti, garlic, chilli, lemon, pesto, granella di pistacchio	31
al ragu pappardelle, slow cooked beef, pork, red sauce, pecorino cheese	30
baby stuffed squid stuffed w/ italian sausage, parsley, spinach, squid ink tagliatelle, fresh tomato crustacean sauce	31
gnocchi fresh tomato sauce, stracciatella cheese	30
aglio olio nduja spaghetti, garlic, oil, chilli, italian nduja sausage, breadcrumb	29

FRESH FISH MARKET

PESCE - FISH FILLET

swordfish chargrilled, salmoriglio (olive oil & lemon), parsley, capers, oregano served w/ charred vegetables	32
barramundi chargrilled, ricotta, olive oil, cherry tomato, wrapped in prosciutto served w/ charred vegetables	32

PESCE INTERO - WHOLE FISH served with one complimentary side of your choice

whole snapper chargrilled w/ salsa verde, heirloom tomatoes	37
whole flounder chargrilled w/ salmoriglio (olive oil & lemon), champagne vinaigrette, capers	34
whole king george whiting chargrilled w/ salmoriglio (olive oil & lemon), topped w/ italian bread crumb, olive oil, cherry tomatoes (when available)	

FRUTTI DI MARE - SEAFOOD

cioppino barramundi, pippies, prawn, octopus, calamari, scallop, seafood broth served w/ focaccia	34
chargrilled prawns split prawns, salmoriglio (olive oil & lemon), chilli, parsley, spinach & potato	34

MAINS

PASTO PRINCIPALE - MAINS

osso bucco slow cooked veal shin, charred gnocchi, bone marrow	33
chicken prosciutto stuffed w/ italian sausage & ricotta, wrapped in prosciutto, eggplant parmigiana, fresh tomato sauce	30
porchetta pork thyme, rosemary, sage, garlic, fennel, lemon zest, charred vegetables served w/ a leek sauce	32
bistecca 250g sirloin, chargrilled, red wine jus, served with a side of your choice	36
lamb shoulder roman style, olive oil, rosemary potatoes	33
veal cotoletta parmesan crumb, sautéed spinach, olive oil potatoes, side of red wine jus	34

VEGETARIANO E VEGANO - VEGETARIAN + VEGAN

Please ask your waiter for our vegetarian/vegan menu

ADD ON

half bug	10
one split prawn	10
chargrilled octopus	10
flash fried calamari	10
chicken	10

SIDES

eggplant parmigiana	10
zucchini fritters pecorino cheese	10
chargrilled vegetables	10
side tomato salad olive oil, red wine vinegar, garlic	10
olive oil potatoes	10
chips aioli	10
sautéed spinach olive oil, parmesan	10
small baby cos salad	10

CHEF'S BOARD

our signature "piatto massimo" focaccia, caviar, pesto, mortadella, prosciutto, oysters (natural), oysters (Massimo), scallops (carpaccio), scallops (breadcrumb), chilled king crab legs, chargrilled bugs tagliolini, chargrilled octopus, prosciutto barramundi, chargrilled split prawns, osso bucco, italian sausages, fresh grapes 190 (for 2)

t-bone (1 kg) alla fiorentine, red wine jus, served with two complimentary sides of your choice (allow 30-45 minutes) 99 (for 2)

chargrilled bugs & tagliatelle fresh tomato crustacean sauce

alaskan king crab

- spaghetti, 200g king crab leg, butter, sage roasted garlic sauce, breadcrumbs
- chilled 200g King crab legs/ with side of olive oil, champagne vinaigrette, aioli

COURSE MENUS

COURSE UNO - ONE 35

main osso bucco, barramundi, or sand crab & prawn
dessert panna cotta, italian parfait, or chocolate cake

COURSE DUE - TWO 45

entree fish soup, calamari, or italian sausages
main barramundi, baby stuffed squid, or porchetta
dessert panna cotta, italian parfait, or chocolate cake

COURSE TRE - THREE 50

entree lamb rack, octopus carpaccio, or calamari
main whole flounder (served with side of choice), osso bucco, sand crab & prawn
dessert panna cotta, italian parfait, or chocolate cake

COURSE QUATTRO - FOUR 60

entree fish soup, split prawns, or chargrilled octopus
main whole flounder (served with side of choice), lamb shoulder, or porchetta
dessert panna cotta, italian parfait, or chocolate cake

BAMBINO

CHILDREN'S MENU

tagliolini butter, parmesan	12
tagliolini fresh tomato sauce	15
fish & chips (crumbed)	15
chicken schnitzel & chips	15
grilled chicken & chips	15

PLEASE NOTE: PUBLIC HOLIDAYS 20% SURCHARGE. ONE ACCOUNT PER TABLE, WE APOLOGISE FOR ANY INCONVENIENCE THIS MAY CAUSE. IF YOU HAVE A FOOD ALLERGY, INTOLERANCE OR SENSITIVITY, PLEASE SPEAK TO YOUR WAITER ABOUT INGREDIENTS IN OUR DISHES BEFORE YOU ORDER YOUR MEAL.