

MASSIMO

RESTAURANT & BAR

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

FIXED PRICE LUNCH MENU

PLEASE NOTE: ALL ENTREES AND MAINS HAVE BEEN DISCOUNTED FROM THE DINNER MENU.

STARTERS + SHARE PLATES

PANE - BREAD	<i>lunch and dinner same price</i>
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	<i>lunch and dinner same price</i>
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	22
massimo (8) olive oil, breadcrumb, parsley, parmesan, prosciutto	22

SALUMI - CURED MEATS	<i>50g, served with focaccia e pickles</i>
prosciutto	10
mortadella	8
finocchiona	10
cacciatore	9
wagyu bresaola	15
nduja	8

ANTIPASTO CRUDO E FREDDO - RAW & COLD ENTREES	
kingfish (carpaccio) thinly cut, olive oil, lime, black salt, crusty bread	16
scallops (carpaccio) thinly cut, olive oil, lime, black salt, crusty bread	15
octopus (carpaccio) cured, thinly cut, olive oil, lime, black salt, crusty bread	17
mixed (carpaccio) thinly cut king fish, scallop, octopus, olive oil, lime, black salt, crusty bread	16
tramezzino burrata cheese, prosciutto, rocket w/ charred focaccia bread	15
panino stracciatella cheese, mortadella, pesto, rocket, pistacchio, w/charred focaccia bread	14

ANTIPASTO CALDO - HOT ENTREES	
fish soup fish broth, lemon served w/ focaccia	12
calamari lightly floured, flash fried, romesco sauce	14
chargrilled octopus salmoriglio (olive oil & lemon), parsley, garlic, oregano, caviar	17
chargrilled prawns split prawns w/ salmoriglio (olive oil & lemon) & chilli	17
scallops italian green breadcrumb	15
italian sausages chargrilled, fregola, fresh tomato, olive oil, garlic, parsley	14
risotto porcini & wild mushroom, parmesan, truffle	14
vongole (pippies) fregola, garlic, chilli, olive oil, granella di pistacchio	15
lamb chargrilled two-point lamb rack, herb crust, truffle oil, mushroom risotto	17

PASTA

FATTO IN CASA - HOUSE-MADE	
sand crab & prawn tagliatelle, chilli, garlic, olive oil, lemon, parsley, breadcrumb	21
swordfish & pippies spaghetti, garlic, chilli, lemon, pesto, granella di pistacchio	21
al ragu pappardelle, slow cooked beef, pork, red sauce, pecorino cheese	20
baby stuffed squid stuffed w/ italian sausage, parsley, spinach, squid ink tagliatelle, fresh tomato crustacean sauce	21
gnocchi fresh tomato sauce, stracciatella cheese	20
aglio olio nduja spaghetti, garlic, oil, chilli, italian nduja sausage, breadcrumb	19

FRESH FISH MARKET

PESCE - FISH FILLET	
swordfish chargrilled, salmoriglio (olive oil & lemon), parsley, capers, oregano served w/ charred vegetables	22
barramundi chargrilled, ricotta, olive oil, cherry tomato, wrapped in prosciutto served w/ charred vegetables	22

PESCE INTERO - WHOLE FISH	<i>served with one complimentary side of your choice</i>
whole snapper chargrilled w/ salsa verde, heirloom tomatoes	27
whole flounder chargrilled w/ salmoriglio (olive oil & lemon), champagne vinaigrette, capers	24
whole king george whiting chargrilled w/ salmoriglio (olive oil & lemon), topped w/ italian bread crumb, olive oil, cherry tomatoes <i>(when available)</i>	

FRUTTI DI MARE - SEAFOOD	
cioppino barramundi, pippies, prawn, octopus, calamari, scallop, seafood broth served w/ focaccia	24
chargrilled prawns split prawns, salmoriglio (olive oil & lemon), chilli, parsley, spinach & potato	24

MAINS

PASTO PRINCIPALE - MAINS	
osso bucco slow cooked veal shin, charred gnocchi, bone marrow	23
chicken prosciutto stuffed w/ italian sausage & ricotta, wrapped in prosciutto, eggplant parmigiana, fresh tomato sauce	20
porchetta pork thyme, rosemary, sage, garlic, fennel, lemon zest, charred vegetables served w/ a leek sauce	22
bistecca 250g sirloin, chargrilled, red wine jus, <i>served with a side of your choice</i>	26
lamb shoulder roman style, olive oil, rosemary potatoes	23
veal cotoletta parmesan crumb, sautéed spinach, olive oil potatoes, side of red wine jus	24

VEGETARIANO E VEGANO - VEGETARIAN + VEGAN	
Please ask your waiter for our vegetarian/vegan menu	

ADD ON

	<i>lunch and dinner same price</i>
half bug	10
one split prawn	10
chargrilled octopus	10
flash fried calamari	10
chicken	10

SIDES

	<i>lunch and dinner same price</i>
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

	<i>lunch and dinner same price</i>
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, <i>served with two complimentary sides of your choice</i> (allow 30-45 minutes)	99 (for 2)
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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

	<i>lunch and dinner same price</i>
COURSE UNO - ONE	35

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

COURSE DUE - TWO	45
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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
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entree lamb rack, octopus carpaccio, or calamari	
main whole flounder (<i>served with side of choice</i>), osso bucco, or sand crab & prawn	
dessert panna cotta, italian parfait, or chocolate cake	

COURSE QUATTRO - FOUR	60
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entree fish soup, split prawns, or chargrilled octopus	
main whole snapper (<i>served with side of choice</i>), lamb shoulder, or porchetta	
dessert panna cotta, italian parfait, or chocolate cake	

BAMBINO

	<i>lunch and dinner same price</i>
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: SATURDAYS AND SUNDAYS ARE SUBJECT TO 10% SURCHARGE. 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.