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"In life if you believe in yourself and work hard, anything is possible."

My philosophy....

"If you put passion and love into everything you do, it will be appreciated by all those around you."

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Spending my life in the restaurant business, I am so very proud, together with my family and friends to celebrate not only our passion for good food, but also a very special person who was my inspiration - Pio, who unfortunately is no longer with us.

We would like to thank you for coming to visit us and we hope you have a wonderful experience at BIRRAZ restaurant.

Enjoy

Egidio Squillace and family

M E N U

NOT SURE WHAT TO ORDER?

Egidio's special selection (min 4pp)

\$59 P/P MEAT OPTION MENU

\$69 P/P INCLUDED SEAFOOD OPTION MENU

VEGETARIAN OR VEGAN?

Please let our friendly wait staff know your dietary requirements and we will be more than happy to make something special for you.

EXTRA BREAD	5
EXTRA GLUTEN FREE BREAD	7.5
EXTRA BREAD & OLIVE OIL	9

entrée

C O L D T A P A S

BURRATA & PROSCIUTTO (GF)	26
Burrata cheese & prosciutto served with fig infused sticky balsamic vinegar	
CAPRESE (GF)	24
Mozzarella fior di latte (La Delizia), tomatoes, EVOO, basil	
ANTIPASTO ALL'ITALIANA (for 2)	24
Selection of finest cold meat, cheese and olive	
INSALATA DI MARE	28
Baby squids, prawns, mussels, octopus, celery & carrots, italian style marinade	

S A L A D S

- SORRENTO** (V,GF) 28
Radicchio, spinach, artichoke, sun dried tomatoes, mushrooms, feta, Italian style marinade
- AMALFI** (GF) 28
Spinach, walnut, pepper cheese & honey vinaigrette
- PIEMONTE** (GF) 28
Chicken tenderloin, avocado, cherry tomatoes, herbs, calcagno pepato cheese, rocket



P I N S A

- PINSA BURRATA & PROSCIUTTO** 28
- PINSA TALEGGIO & RADICCHIO** 28

H O T T A P A S

- BRUSCHETTA CALABRESE** (2 pcs) 23
Bread served with nduja & provolone cheese
- BRUSCHETTA TRADIZIONALE** (2 pcs) (V) 23
Traditional italian bruschetta with cherry tomatoes, EVOO & basil
- BRUSCHETTA PATÉ DI OLIVE**(2 pcs) (V) 23
Bread served with olive paté & provolone cheese
- TRIS DI BRUSCHETTE** (V) 24
Selection of mixed bruschette
- PROVOLONE & NDUJA** 26
Melted provolone cheese & nduja served with crostini
- SALSICCIA & BROCCOLINI** (GF) 26
Traditional italian sausage with broccolini
- INVOLTINI MELANZANE** 26
Eggplant rolled with salami, cheese, tomato & basil sauce
- CAPESANTE CON CREMA ZAFFERANO & TIMO** (5pcs) 28
Pan fried scallop served in a saffron and thyme creamy sauce
- GAMBERI SICILIANA** (5pcs) 28
Pan fried prawns served with porcini mushroom and cherry tomatoes



F R I E D T A P A S

ARANCINI (3pcs) (V)

Mushroom: served in truffle cream sauce

16

Tomato & cheese: served with cherry tomato sauce

15

SUPPLI (2pcs)

Traditional Roman suppli made with rice, fior di latte mozzarella & bolognese sauce

19

ZUCCHINI FLOWERS (2pcs)

Zucchini flowers stuffed with provolone & truffle

24

MISTO FRITTO

Fried prawns & squids in semolina served with basil mayonnaise

28

VERDURE FRITTE

Fried vegetable served with nduja mayonnaise

24



pasta

Gluten Free pasta available.

CALAMARATA AI PROFUMI D'ESTATE	38
Calamarata pasta served with octopus crab meat prawn and clams in chardonnay sauce	
SPAGHETTI CON LE VONGOLE	33
Homemade spaghetti with clams in white wine sauce	
GNOCCHI GORGONZOLA & RADICCHIO	32
Homemade gnocchi with gorgonzola cheese & radish	
GNOCCHI ALLA NAPOLETANA (V)	29
Homemade gnocchi with napoletana sauce & parmesan cheese	
FETTUCCINE SALSICCIA E BROCCOLETTI (V)	36
Homemade fettuccine pasta with traditional italian sausage & broccolini creamed with parmesan cheese	
SPAGHETTI BOLOGNESE	32
Homemade spaghetti with minced ragù sauce	
BUCATINI AL RAGU'	36
Homemade bucatini pasta in traditional beef ragù sauce	
CASARECCE CALABRESE	36
Traditional calabrese homemade casarecce with tomato sauce, pork belly, nduja & chilli	



big plates

OUR FAMOUS SLOW COOKED LAMB SHOULDER 149

(2 TO 4 PEOPLE)

2.5 to 3 kg lamb shoulder cooked for 9 hours served with a mix of roasted vegetables

AGED BEEF RIB EYE 800g (2 PEOPLE) 95

Grilled tagliata, served with 5 herb marinade, potatoes, sour cream and grilled tomato

TAGLIATA AI PROFUMI ITALIANI 46

Thinly sliced sirloin with rocket, cherry tomatoes, parmesan & balsamic vinaigrette

GALLETTO ALLA CALABRESE 42

Spatchcock italian style marinade served with sicilian caponata

SCALOPPINA AI FUNGHI 42

Thinly sliced veal dredged in wheat flour and sautéed in white wine with mushrooms

COTOLETTA ALLA MILANESE 42

Tender veal cutlet coated in crunchy breadcrumbs served with roasted potatoes & mayonnaise

GAMBERI GRIGLIATI (4pcs) 46

Grilled prawns in a citronette lemon & lime sauce served with sicilian caponata

PESCE DEL GIORNO MP

Fish of the day

All the poultry is from MAHOGANY CREEK,
All the seafood is from CORAL SEAFOOD.

sides

NONNA'S CHIPS	26
Squashed potatoes with guanciale & besciamella	
ROCKET, PEAR & SHAVED PARMESAN SALAD (V)	16
RADICCHIO, FENNEL & ORANGE SALAD (VEGAN)	16
ASPARAGUS SAUTÉED WITH GARLIC (VEGAN)	19
FRIED CHIPS	10



kids

CHICKEN NUGGETS	18
GNOCCHI NAPOLETANA	18
FISH & CHIPS	22
PINSA MARGHERITA	16
PINSA HAM & MUSHROOMS	18
PINSA MAKE YOUR OWN	18



* Payment with American Express and Diners Club International will incur a surcharge of 2%.