



Antipasti e Pane

The Italian way to start your meal

pane alla pizzaiola 7.5 garlic pizza bread (v)	pane con pepperoncino 7.5 chilli pizza bread (v)	pane al formaggio 8.5 cheese pizza bread (v)
olive e feta marinate 10.5 marinated feta and olives (v)	bruschetta 13.5 with daily toppings ask for today's selection	pane pizza 9.5 pizza bread served with olive oil and balsamic (v)

Cold and Hot Appetisers

Caprese Mosaic Tomato, boconccini, basil and herb oil (g.f) (v)	25.5
Prosciutto Crudo Parma ham, melon, rocket leaves, cracked pepper, balsamic vinegar and extra virgin olive oil (g.f)	26.5
Affettato Platter with mixed Italian dry cured meat, artisan salami with olives, gherkins, mustard and home-made bread (g.f available on request)	25.5
Epicurian Platter for 2 Selection of dry cured meat, salamis, cheese, olives, pickles, mustard, relishes, wood-roasted peppers, gherkins, olive oil and home-made bread (g.f available on request, vegetarian on request)	75
Calamari Croccanti Crispy calamari, lemon wedges, Italian parsley, paprika aioli and lemon zest (g.f)	21.5
Fegatini al Marsala Pan-fried chicken livers in sweet Marsala sauce with crispy potato pave, mushrooms, bacon, shallots and mixed green leaves (g.f)	21.5
Fried Cheese Balls Combination of mozzarella, ricotta, parmesan, feta and fontina cheese, bread crumbed and fried. Served on a bed of arugula accompanied by romesco sauce (v)	15.5

Contorni and Side Salads

Verdure di Stagione 9.5 Fresh seasonal vegetables with roasted hazelnut, lemon and olive oil (v)	Caesar salad 12.5 Caesar salad with bacon, egg, anchovies, croutons and cos parmesan Option with chicken available 22.5	Garden salad 12.5 Daily fresh salads and vegetables from our garden dressed with raspberry vinegar and extra virgin olive oil (v)
Patatine fritte 7.5 bowl of fries		Kumara fries 7.5 bowl of kumara fries

*Please note that all our meats are cooked pink as to our chef's recommendation unless specified different. Also please note that menu items may contain traces of nut, egg, soy, wheat, seeds and other allergens. Due to the nature of restaurant meal preparation and possible cross-contamination, Ascension Osteria Matakana is unable to guarantee the absence of the above ingredients in its menu items. If you have any type of food allergies please let us know before ordering the meal.

Pasta Mains

Spaghetti con frutti di mare	29.5
Spaghetti with selected mixed seafood, olive oil, Italian parsley and garlic in Napolitano sauce	
Gnocchi di Casa	28.5
Made daily by our chefs with primavera sauce, feta, baby spinach, broad beans, peas, pesto and drizzled with extra virgin olive oil and Italian herbs (v)	
Tagliatelle Pomodoro	28.5
Shallots, extra garlic, combination of tomatoes, extra virgin olive oil, Napolitano sauce and grana padano and parsley (v)	
Chicken or Seafood on request	34.5

Mains

Pancia di Maiale	41.5
Twice cooked pork belly, prawn, with romesco sauce, baby grilled capsicum, baby leek, fennel, potato, jus (g.f on request)	
Filetto di Manzo	44.5
Charred beef fillet, bone marrow, aubergine paste, potato gratin, zucchini, baby onions, jus (g.f)	
Pancia di Agnello	42.5
Crispy lamb belly with carrot puree, roasted baby heirloom carrots, peas, broad-beans broccolini, baby onion and lamb jus (g.f)	
Pesce del Mercato	41.5
Pan-fried market fish, potato and silver beet crush, mixed seafood in aromatic “broth” all’ aqua pazza (g.f)	
Duo di Anatra	44.5
Pan roasted duck breast and crumbed duck leg meat, orange jelly, orange segments, endivies, radish, polenta and duck orange jus (g.f on request)	

Pizzeria – Gourmet Pizzas

All pizzas served with rocket, oregano and shaved grana Padano

Margherita	Mozzarella, tomato, olive oil and fresh basil (v)	26.5
Napoletana	Tomato, roasted onion, capers, anchovies, garlic and mozzarella	26.5
Pepperoni	Spicy salami, tomato, capsicum, chilli, mozzarella	26.5
Della casa	Chicken, tomato, mushrooms and mozzarella	28.5
Quattro Stagione	Tomato, artichokes, mozzarella, mushrooms, salami and bacon	28.5
Capricciosa	Prosciutto, mushrooms, tomato, artichokes, olives and mozzarella	28.5
Marinara	Tomato, mixed seafood, basil, garlic and mozzarella	29.5

6 Course Degustation Menu

1st Caprese, **2nd** Cheese Balls, **3rd** Duo de anatra (Duck), **4th** Pancia di Maiale (Pork), **5th** Sorbet, **6th** Degustation of Chocolate. *The description is for one person only.* Per Person **149**

6 Course Degustation with matching wines*

1st Caprese with *the Druid Chardonnay*, **2nd** Cheese Balls with *the Bellarose Rose*, **3rd** Duck with *the 12 Apostles Malbec*, **4th** Pork with *the Bell Ringer Pinotage*, **5th** Sorbet (palate cleanser), **6th** Degustation of Chocolate with *the Rogue Flora*
The description is for one person only. Per Person **189**

*The 6 Course Degustation Menu shown above is for one person only. *The glass pour is 100ml for the Degustation Menu.*
To order a 6 Course Degustation Menu, the entire table must order the Degustation Menu.