



### **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**

<b>Spaghetti con frutti di mare</b>	<b>29.5</b>
Spaghetti with selected mixed seafood, olive oil, Italian parsley and garlic in Napolitano sauce	
<b>Gnocchi di Casa</b>	<b>28.5</b>
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)	
<b>Tagliatelle Pomodoro</b>	<b>28.5</b>
Shallots, extra garlic, combination of tomatoes, extra virgin olive oil, Napolitano sauce and grana padano and parsley (v)	
<b>Chicken or Seafood on request</b>	<b>34.5</b>

## **Mains**

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

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

## **6 Course Degustation Menu**

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

## **6 Course Degustation with matching wines\***

**1<sup>st</sup>** Caprese with *the Druid Chardonnay*, **2<sup>nd</sup>** Cheese Balls with *the Bellarose Rose*, **3<sup>rd</sup>** Duck with *the 12 Apostles Malbec*, **4<sup>th</sup>** Pork with *the Bell Ringer Pinotage*, **5<sup>th</sup>** Sorbet (palate cleanser), **6<sup>th</sup>** 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.