



SHARES

WOODFIRED BREAD \$13 VGO DF
extra virgin olive oil (evoo) and balsamic

GARLIC FOCACCIA \$17 V GFO
evoo, fresh garlic, sea salt

PARMESAN POLENTA BITES \$17 GF V
confit garlic aioli

PATATINE FRITTE \$10
chips, salt, aioli

BRUSCHETTA POMODORO \$16 VG VGO
roma tomato, basil, red onion, evoo, and pecorino

ARANCINI \$21 GF
bolognese, cheese, pumpkin, mushrooms

JUMBO SA TIGER PRAWNS \$26 DF GF
herb gremolata, evoo, and lemon

ROAST FREMANTLE OCTOPUS \$24 DF GF
calabrese caper tomato sauce, fennel rocket salad, and lemon

ANTIPASTO PLATE \$30 DF GF
prosciutto, hot salami, bresaola, fresh bread, olives, capsicums, and gorgonzola

MAINS

CHICKEN PARMIGIANA \$30
herb & garlic crumbed chicken breast, house napoli sauce, double smoked ham, cheese, chips, salad
+\$7 make it "gigante" (3 pizza toppings of your choice, bigger chips, bigger salad)

CREAMY GARLIC SIZZLING PRAWNS \$29
fresh cream, garlic, white wine, salt pepper

CALABRESE CAPER TOMATO SIZZLING PRAWNS \$29
tomato sauce, garlic, chilli, capers, white wine

SCOTCH FILLET FOR TWO \$65
a 600g scotch fillet with house sauce, chips, salad
+\$16 make it "carne mare" with jumbo tiger prawns

LASAGNA AL FORNO \$28
housemade beef ragu, san marzano tomato, mozzarella, béchamel, pecorino, fresh basil

CANNELLONI \$26 V
housemade ricotta & spinach stuffed pasta, san marzano tomato, pecorino, fresh basil

GNOCCHI \$28 V
roasted capsicums, pesto, rocket, and stracciatella

SALADS

RUCOLA \$20 GF V DFO
roquette, pear, honey, evoo, pecorino
+\$5 add prosciutto

CAPRESE \$20 GF V VGO
roma tomato, buffalo mozzarella, basil, evoo, sea salt, pepper

BUFFALA \$26 GF V DFO
rocket, marinated capsicums and artichokes, buffalo mozzarella, basil evoo
+\$5 add prosciutto +\$8 add bresaola

DESSERT

NUTELLA PIZZA \$18
nocciola hazelnut, seasonal fruit, icing sugar

DOUGH-BITES \$16
fried pizza dough served with Nutella crushed hazelnuts, strawberries

TIRAMISU \$18
savoiardi biscotti, espresso, mascarpone cream & chocolate

AFFOGATO \$14
vanilla ice cream, espresso, biscotti
\$6 + frangelico



PIZZA

MARGHERITA \$20

san marzano tomato, mozzarella, fresh basil

BUFALO DOP. \$25

san marzano tomato, pecorino, fresh buffalo mozzarella dop., fresh basil

PROSCIUTTO \$28

san marzano tomato, mozzarella, fresh buffalo mozzarella dop., pecorino, fresh san daniele prosciutto

NAPOLITANA \$23

san marzano tomato, mozzarella, anchovies, kalamata olives

CAPRICCIOSA \$25

san marzano tomato, mozzarella, leg ham, mushroom, artichoke, kalamata olives

CALABRESE \$25

san marzano tomato, mozzarella, sopressata hot salami, kalamata olives, red capsicum, chilli

SALSICCIA \$28

san marzano tomato, mozzarella, deli pork sausage, garlic & rosemary potato, kalamata olives

TRUFFLE FUNGHI \$28

truffle cream, mozzarella, seasonal wild mushrooms, balsamic glaze

GAMBERI \$28

mozzarella, large prawns, pumpkin puree, chilli, capers, pesto

ZUCCA \$25

mozzarella, pumpkin puree, roasted pine nuts, pesto, red onion, pecorino, rocket

PATATA \$27

mozzarella, garlic & rosemary potato, pancetta, gorgonzola, pecorino, kalamata olives

FRIARIELLI \$29

mozzarella, friarielli (italian broccoli), deli pork sausage, chilli, pecorino

QUATTRO FORMAGGI \$25

mozzarella, fior di latte, pecorino, gorgonzola

BISTECCA \$38

tomato base, cherry tomato, scotch fillet, garlic parsley, and stracciatella

TERRA MARE \$29

a unique blend of tomato/garlic base, hot salami, and prawns

QUATRO CARNE \$26

san marzano tomato, mozzarella, sopressata hot salami, leg ham, deli pork sausage, pancetta

HAWAIIAN \$23

san marzano tomato, mozzarella, leg ham, pineapple

AUSSIE \$24

san marzano tomato, mozzarella, leg ham, free range egg

gluten free pizza bases \$4.5
vegan mozzarella \$3

- + rocket \$2
- + prawns \$6
- + nduja \$5
- + prosciutto \$6
- + buffalo mozzarella \$6
- + imported anchovies \$3

other add on ingredients may incur an extra charge

no half/half pizzas

sopressata hot salami 60 days aged
leg ham 10 hours baked
wāgyu bressola 90 days aged
pancetta 40 days aged

ev extra virgin

dop exclusively linked to its territory of origin and production

VEGAN

CAPRI \$23

san marzano tomato, vegan mozzarella, mushrooms, kalamata olives, red onion

PICCANTE \$25

san marzano tomato, vegan mozzarella, red capsicum, chilli, friarielli (italian broccoli) kalamata olives, red onion

TROPICANA \$24

san marzano tomato, vegan mozzarella, pineapple, kalamata olives, red capsicum, red onion

VERDE AMARO \$25

ev olive oil, vegan mozzarella, garlic potato, friarielli (italian broccoli), rosemary, kalamata olives

TARTUFO \$28

mushroom and truffle cream, vegan mozzarella, seasonal wild mushrooms, balsamic glaze

Attenzionino: Please let us know if you have any allergies.

Please note that some items may contain traces of seafood, meat, nut, egg, soy, wheat, seeds & other allergens. Due to the nature of restaurant meal preparation and possibly cross-contamination Terra Mare is unable to 100% guarantee the absence of these ingredients from all menu items. Some olives may contain pips.