

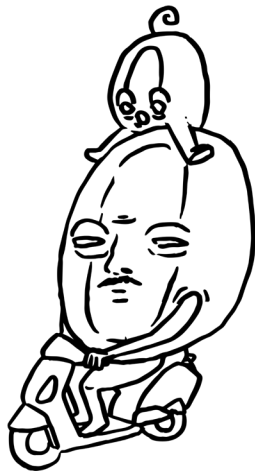
CRACKING MORNING UNTIL 11:30AM

Astoria

MIDLAND PARK

established 1996

BEANS
BEANS
BABY



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FROM THE KITCHEN

Seasonal fruit, greek yogurt, granola	DFO	12
Poached organic eggs, braised greens, stone baked bread	DFO, GFO	12
Baked Turkish eggs, junco chili oil, dukkah	DFO, GFO	16
Avocado, meyer lemon & herb stone baked tartine	DFO, GFO, VG	15
Continental deli platter	DFO, GFO	18
Ora king smoked salmon & crème fraîche tartine	DFO, GFO	24

SWEET

Panettone maritozzi with mascarpone cream		8
Hazelnut & chocolate torte	GF	8
Almond & orange cake	GF, DFO	6
Goat ricotta, pistachio, dark chocolate cannolo		4.5
Chocolate & hazelnut biscotti		3
Amaretti	GF, DF	3

EXTRAS

Little River halloumi	GF, V
Dry cured belly bacon	GF, DF
Roasted flat mushrooms	GF, DF, VG
Italian sausage with fennel	

6

STAY ON

DINNER MENU STARTS AT 5PM

SAVOURY

Cacio e Pepe scone with parmesan custard & pecorino	v	5.5
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DRINKS

Black coffee	4.8
White coffee	5.5/6.5
Piccolo	5
Vienna	5
Bottomless filter coffee	6
Webster's tea range	5
Hot chocolate	5.5/6.5
Almighty juices	5
Coca-cola range	5
Anitpodes sparkling water	6.5

For a full drinks list, please ask our wait staff.

GFO - Gluten Free Option GF - Gluten Free V - Vegetarian
DFO - Dairy Free Option DF - Dairy Free VGO - Vegan Option

Please alert your waiter if you have any allergies or intolerances.

Please note that if you're paying by Paywave or by credit card an additional charge of 2% applies.

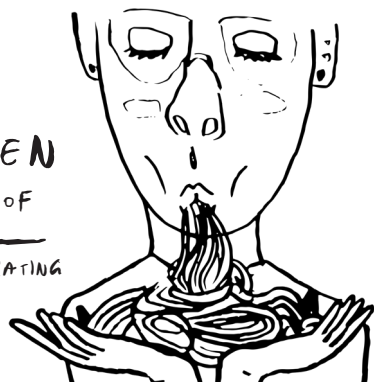
MIDDAY DELIGHT AFTER 11:30AM

Astoria

MIDLAND PARK

established 1996

THE ZEN
ART OF
CARBO-HYDRATING



We work alongside some great small independent farms and producers where sustainability and seasonality is key.

Our fresh pasta is thumped, stretched, rolled and extruded... gently, with no harm done.

Astoria bread & pizzetta is made of local durum flour, sour dough base and is fermented for at least 48 hours then baked fresh every service. I mean, this is serious bread.



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ANTIPASTO

Stone baked bread, local olive oil, barrel aged balsamic	DF	8
Ortiz anchovy & pimento olive gildas	GF, DF	12
Oysters campari & grapefruit	GF, DF	MP
Selection of charcuterie	DF, GFO	24
Stracciatella, fermented, pickled & fresh cucumber, dill oil	V, GF	20
Kingfish crudo with preserved lemon & pine nut	GF, DF	18

SANDWICHES

Butternut squash, green olive, provolone, stracciatella	DFO, VGO, GFO	18
Wagyu chuck roast, onion, provolone, green chili	DFO, GFO	18
"Muffuletta", olive salad, stracciatella	DFO, GFO	24

PASTRIES

8

Panettone maritozzi with mascarpone cream
Hazelnut & chocolate torte GF

SWEET

Almond & orange cake	GF, DFO	6
Goat ricotta, pistachio, dark chocolate cannoli		4.5
Hazelnut biscotti		3
Amaretti	GF, DF	3

PASTA

Crayfish bisque bucatini with stracciatella & virgin pressed chilli oil	GFO	26
Cavolo nero maccheroni with pine nut & goats fromage	DFO, VGO, GFO	21
Spaghetti Nduja, tomato with aged pecorino	GFO	18
WELLINGTON ON A PLATE FESTIVAL DISH Nato dalla terra - Zany Zeus ricotta gnudi, cacio pepe, truffle, Olivo oil	GF, V	35

SIDES

Iceberg, pickled chili, Italian parsley, pecorino, pimento olives	GF, DFO, V	12
Radicchio, gorgonzola picante, barrel aged balsamic	GF, DFO, V	16
Shoestring fries, seasoning	GFO, DF, VGO	7/12

DESSERT

Dark chocolate mousse, preserved cherry, cherry sorbet	GF, V	14
Matcha-misu	V	14

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