



WOOD FIRED BREADS

GARLIC (VEG) roast garlic, thyme & garlic black salt	10
ROSSO crushed tomato, anchovy, capers, garlic oil, olive	15
MOZZARELLA (VEG) mozzarella, garlic, thyme & garlic black salt	15

ANTIPASTI / SHARED PLATES

WARM OLIVES (VEG/DF/GF) Sicilian & kalamata, confit garlic & thyme	10
CHARCUTERIE BOARD seasonal cured salumi meats, relish, wood fired grissini	24
BRUSCHETTA (4PC) (VEG) Roma tomato, fior Di late, basil, balsamic	18
CONFIT DUCK RILLETTE wood fired ciabatta, orange chilli anise conserve, crushed hazelnut	22
PORK SALSICCIA MEATBALLS fior Di late, tomato sugo, grana padano	20
BYRON BAY BURRATA (GF/VEG) "Byron Mozzarella" sicilian pesto, kalamata dust	23
ARANCINI (4PC) (VEG) Smoked tomato, grana padano, thyme, mozzarella Sicilian pesto, kalamata dust, aioli	20
GARLIC PRAWNS garlic & chilli, seared with white wine, cream & ciabatta	24

OYSTERS

	3	6	12
NATURAL (DF/GF) served with lemon	16	30	54
KILPATRICK (DF) smokey BBQ dressing, bacon	18	34	60
CITRUS (DF/GF) citrus & pink peppercorn mignonette	18	34	60

PASTA

LINGUINI CARBONARA salumi smoked pancetta , egg cream, pecorino, pepper	30
PAPPARDELLE BOLOGNESE rich tomato, ground black Angus beef & pork ragu, parmesan	30
LINGUINI CON FRUTTI DI MARE fresh fish & littleneck clams sautéed with garlic & white wine, finished with tomato chilli sugo & dash of cream, topped with olive crumb & shaved bottarga	41
PAPPARDELLE ALFREDO chicken breast, smoked bacon & mushroom, in a rich white wine parmesan cream sauce topped with smoked bacon pangrattato	34
LINGUINI CON GAMBERI seared prawn & smoked pancetta, zucchini ribbons, olive oil, white wine, chilli & garlic	40
RAVIOLI (VEG) ricotta & parmesan filled charcoal ravioli with sage & hazelnut browned butter, zucchini ribbons, baby leaf spinach	36

please advise your waitstaff of any allergies

MAINS

225G BLACK ANGUS EYE FILLET (GF) smoked garlic and rosemary butter, seasonal greens, twice cooked baby potatoes, thyme & garlic black salt	47
RISOTTO AI FUNGI (VEG/GF) porcini & parmesan risotto, butter sautéed wild mushrooms, garlic, fried sage, black truffle oil	40
GNOCCHI AI GORGONZOLA (VEG) house made gnocchi, gorgonzola dolce cream sauce, toasted walnuts, fresh basil & watercress	39
TODAY'S MARKET FISH (GF) twice cooked baby potatoes, crisp fennel cabbage & almond salad, dill & preserved lemon compound butter & fried capers	38

Please ask your server for the days specials

INSALATA & SIDES

ROCKET & PARMESAN (VEG/GF)	12
SHAVED FENNEL & CABBAGE SLAW (VEG/GF) toasted almond, apple, parsley, honey apple vinaigrette	15
RUCOLA (VEG/GF) wild rocket, balsamic caramelised onion, apple, goats cheese, walnut, honey apple vinaigrette	26
WOOD ROAST BABY POTATOES (VEG/GF) smoked garlic & rosemary butter, thyme black salt	15
SHOESTRING FRIES & AIOLI (VEG)	12
FRIES, PARMIGIANA, & TRUFFLE OIL (VEG)	15

13" WOOD FIRE PIZZA

CRUSHED TOMATO & BASIL

MARGHERITA (VEG) mozzarella, basil	22
TROPICALE Bangalow smoked ham, pineapple	26
MEAT LOVERS salame, Bangalow smoked ham, chicken, bbq sauce	29
ST DANIELE fior di latte mozzarella, prosciutto, rocket, parmesan	29
GAMBERI Australian prawn, capers, chilli, rocket	30
ZUCCA (VEG) pumpkin, spinach, red onion, feta, pine nuts	27
MARINARA fresh fish, prawns, anchovies, capers, olives	31
DIAVOLA salame, olives, chilli	28
NAPOLI fior di latte, anchovy, olive, caper, garlic, chilli, basil	28
QUATTRO FORMAGGI fior di latte, scamorza, gorgonzola, parmesan, oregano	28

ROAST GARLIC & ROSEMARY BASE

ORTOLANA (VEG) spinach, olives, caramelised onion, capsicum, parmesan	26
ALLEGRIA (VEG) dolce gorgonzola, mozzarella, spinach, pear, pine nuts	26
TARTUFO Bangalow ham, mushroom, scamorza, truffle oil	28
AFFUMICATA chicken breast, Scamorza, red onion, mushroom	28

EXTRAS

GLUTEN FREE	4.5
HALF & HALF	3
VEGAN MOZZARELLA	3.5

Each pizza is opened to order & made in house using a traditional Italian recipe low yeast & slow rising so better for your digestion.

DESSERT

SICILIAN CANNOLI orange ricotta cream, pistachio, chocolate	ONE 8 TWO 15 FOUR 25	
FONDANT dark chocolate lava cake with honey comb & vanilla ice cream	16	
PANNA COTTA double espresso Panna Cotta, crushed biscotti	16	
STICKY DATE toffee sponge pudding, butterscotch sauce & vanilla ice cream	16	
FORMAGGIO soft, hard & blue cheese, relish, falwasser	22	
FRANGELICO AFFOGATO frangelico shot, espresso shot, vanilla ice cream	18	
	without frangelico	10
LIQUEUR COFFEES	15	

Amore a primo gusto

LUNCH

served 12-3pm

BURRATA CAPRESE SALAD "Byron Mozzarella" Sicilian pesto, wild rocket, tomatoes, kalamata dust	26
CHICKEN CEASAR SALAD chicken breast, cos lettuce, smoked bacon, anchovy, parmesan, pangrattato, caesar dressing	26
TRUFFLE BISTECCA PANINO ciabatta sandwich of char grilled eye fillet topped with balsamic caramelised onion, rocket, fresh tomato & truffle aioli served with fries	27
VONGOLE DEL MERCATO today's market clams & fresh fish, Napoli cream sauce with capers, bottarga & fresh lemon served with garlic ciabatta & fries	26
CALZONE Italian folded pizza with smoked ham, mushroom, fior di late mozzarella, black olives (v opt)	26
PANUAZZO Freshly made pizza bread sandwich served with fries	25
Camogli - smoked mozzarella, ham, mushrooms, fresh tomato, spinach, oregano, aioli	
Sara - smoked mozzarella, roast chicken, red onion, olives, spinach, oregano, aioli	
Giovanni - mozzarella, olives, fresh tomato, red onion, oregano, aioli	

*Order online
for pick up
@*

quattro-restaurant.com



EST

**Lennox
Head**

2007



90 Ballina Street Lennox Head NSW 2478

02 6687 6950

SURCHARGES APPLY - SUNDAY 10% - PUBLIC HOLIDAY 15% - 1.5% FOR CARD PAYMENTS - ONE BILL PER TABLE PLEASE