

MAINS

Risotto ai Gamberi chilli-seared prawns & smoked pancetta with creamy white wine Carnaroli risotto, fresh tomato, braised leek and watercress available pescatarian	42
Market Fish (gf) pan seared fish of the day with salsa verde & macadamia crust, whipped leek, heirloom carrots, wood roast cherry tomatoes	42
Wood Roast Lamb Shoulder (serves 2) slow-braised lamb shoulder with rosemary & Sangiovese jus, finished with parsley-lemon gremolata, wood roast chat potatoes, heirloom carrots & fioretto	85
Locally Raised Angus Beef slow-braised lamb shoulder with rosemary & Sangiovese jus, finished with parsley-lemon gremolata, wood roast chat potatoes, heirloom carrots & fioretto	
350g Scotch Fillet	48
250g Eye Fillet	52

SIDES

Fries, aioli	12
Truffle fries, pecorino & aioli	14
Wood roast chat potatoes, capsicum	15
Fioretti greens, whipped leek puree parsley, lemon	15
Rocket salad - dill & shaved fennel parmigiano	15
Rucola salad - rocket, goats cheese caramelized onion, pear & walnut salad	15

12% Sunday Surcharge
15% Public Holiday Surcharge
16% Card Surcharge
Kindly note one bill per table

(A) - Australian, (I) - Imported, (M) - Mixed



Thank you for choosing to dine with us today.

We sincerely appreciate your patronage and hope your experience, from the service to every dish, has been both enjoyable and memorable.

It is our pleasure to share our passion for exceptional food and warm hospitality with you.

We look forward to welcoming you back again soon and thank you being our valued guest.



For Weddings and Venue Hire

quattro-restaurant.com



Proudly Established 2007

1/90 Ballina St Lennox Head NSW 2478

WOOD FIRED BREADS		
Ciabatta	olive oil, balsamic	10
Garlic	roast garlic, thyme & rosemary sea salt	12.5
Rosso	tomato & garlic sugo, anchovy, capers, olives	15
Gorgonzola	blue cheese, chilli, truffel honey, fresh rocket	20
Mozzarella	garlic, thyme & rosemary sea salt	16
BRUSCHETTA		
served on wood fired focaccia		
Roma (v/df)	heirloom tomato, onion, basil, balsamic	20
Parma	gorgonzola, walnut & fresh mint	26
OYSTERS		
Please ask your server — small batches for maximum freshness...weekends and busy periods only, while they last.		
ANTIPASTI		
Sicilian Olives		12
heirloom tomato, onion, basil, balsamic		
Burrata		22
capsicum agrodolce, wood fired rosemary grissini, truffle oil, herbs add Prosciutto +5		
Arancini 4pc		20
porcini mushroom, pecorino & smoked mozzarella with black oilve aioli		
Smoked Fish Rilletes		20
locally smoked wild caught fish pate, ciabatta crisps, cornichons, shaved fennel & herb salad		
Carpaccio		28
raw fillet of beef, fried capers, lemon, parmesan, truffle aioli & feshly squeezed lemon on a bed of rocket		
Garlic Prawns		27
chilli seared prawns in a white wine cream sauce garlic ciabatta		
Arrosticini		25
fire-charred traditional Abruzzese lamb skewers, leek puree, salsa verde		
ANTIPASTO BOARD 38		
Sopressa Salami & Prosciutto di Parma, artisan cheeses, sicilian olives, grissini, lavosh, relish (serves 2-4)		

PASTA	
Pappardelle Carbonara	32
smoked pancetta, free range egg cream, pecorino cracked pepper	
Rigatoni alla Vodka	30
vodka tomato sugo, hint of chilli, black olives add pancetta +4 add prawns +8 add burrata +8	
Pappardelle Beef Ragu	34
10 hour chianti braised beef ragu, parmigiano	
Nero e Vongole	43
squid ink tagliolini with seasonal clams, scallops, white wine, parsley, garlic & shaved bottarga	
Ravioli	40
ricotta, parmesan & spinach ravioli, trifolatti mushrooms pecorino & truffle cream with watercress & herb pangrattato	
GF pasta + \$3 (excludes Ravioli)	
BANCHETTO	
Leave the choices to us with our Chef’s Progressive Sharing Menu (tales of two or more)	
Sicilian Olives, caramelised black garlic	
Gorgonzola Pizzette, truffle honey, chilli & rocket	
Porcini mushroom Arancini, black olive	
Rigatoni alla vodka, seared prawn, pancetta, tomato sugo aioli	
Lamb Arrosticini, salsa verde, rosemary potatoes fennel & herb salad	
Sicilian Cannoli, ricotta & Pistachio cream	
\$75pp	
LUNCH 12-3PM	
Il Filletto	30
charred eye fillet steak sandwich on ciabatta with scamorza, truffle aioli caramelised onion & fries	
Calzone	30
folded pizza with smoked ham, mushroom, mozzarella, black olives	
PIZZA BOWLS	
delicious meals served in a wood fired pizza bread	
Chicken Caesar Salad	29
chicken breast, cos lettuce, pancetta, anchovy, parmesan caesar dressing	
Beef Ragu	28
braised beef & tomato ragu, rigatoni pasta	
PANUOZZI	
neopolitan pizza sandwich served with fries	
Sara	26
smoked mozzarella, ham, rocket, oregano, tomato, aioli	
Camogli	26
fior di latte mozzarella, roast chicken, red onion, spinach oregano, aioli	
Caprese	26
fresh mozzarella, tomato, fresh basil, rocket add prosciutto +4	

WOOD FIRED PIZZA	
Hand stretched, long rest dough, topped with fresh mozzarella crushed tomato & fresh basil base (r) or rosemary garlic base (w)	
LOCAL	
Tropical (r)	29
smoked Bangalow ham & pineapple	
Meatlovers (r)	30
salami, Bangalow ham, chicken breast, BBQ sauce	
Affumicata (w)	30
roast garlic & rosemary base, chicken breast, scamorza caramelized onion, wood roast mushroom	
Atomica (r)	30
sopressa salami, olives, chilli & red onion	
TRADITIONAL	
Margherita (r)	22
mozzarella & fresh basil	
Vesuvio (r)	30
dry cured pancetta, smoked mozzarella wood roast mushroom, chilli	
Napoli (r)	29
anchovy, olive, caper, garlic, chilli & fresh basil	
Parma (r)	32
fresh tomato, prosciutto, rocket & parmesan	
Tartufo (w)	29
roast mushrooms, smoked ham, scamorza & truffle oil	
Badia (w)	29
salami, gorgonzola, caramelised onion, chilli	
FROM THE SEA	
Gamberi (r)	33
prawns, capers, chilli, rocket, lemon	
Marinara (r)	34
fresh fish, prawns, anchovy, capers, olives, parsley, lemon	
Mare e Monti (w)	33
prawns, crispy dry cured pancetta, fresh rocket & lemon	
Gino	35
silky tomato Alla vodka base, king prawns bocconcini, chilli, lemon gremolata	
FROM THE LAND	
Emilia (w)	28
spinach, roast pumpkin, smoked mozzarella pine nuts, balsamic glaze	
Quattro Formaggi (r)	29
4 cheeses, rocket, pine nuts, chilli honey	
Ortolana (r)	28
crushed rosemary potato, spinach, red onion, brie	
Gluten free +\$4 – No Half half pizzas	