FUNGHI E TARTUFO
plant based restaurant

FOOD MENU · 100% PLANT-BASED

The Italian you love, reinvented with plants

Everything at Funghi e Tartufo is 100% plant-based. Our menu brings together the Italian dishes we love, from golden arancine and comforting lasagne to coffee-soaked tiramisù, reimagined with plants and full of Italian flavour.

You'll find familiar favourites alongside regional specialities. If a name is new to you, ask us — we're always happy to help you choose.

GFA Gluten free available · LFA Low FODMAP available · NFA Nut free available

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About our menu

How to order

Stuzzichini – small bites to start with while you choose.

Antipasti – entrées, one each or to share with the table.

Piatti principali – pasta, risotto and mains, usually one each.

Dolci – Italian desserts.

Caffè e tè – coffee and tea.

Allergies and dietary needs

Please tell us about any allergies or intolerances when you order. Under each dish we list what it contains.

Our kitchen handles many ingredients and some products from our suppliers may contain traces of allergens, so we cannot guarantee that any dish is completely free of them.

GFA gluten free available

LFA low FODMAP available

NFA nut free available

GF gluten free · LF low FODMAP

★ signature dish

A 10% surcharge applies on Sundays and 15% on public holidays.

Stuzzichini

Small bites to start

Focaccia barese — $10

Soft, warm focaccia from Bari, made with extra-virgin olive oil and served with olive oil and balsamic for dipping.

CONTAINS Gluten, Wheat, Sulphites, Alcohol

Olive Nocellara GFA LFA NFA — $10

Nocellara del Belice DOP (protected designation of origin): mild green olives from the Belice Valley in Sicily, dressed with olive oil, garlic and oregano and served with tarallini, small crunchy fennel crackers.

CONTAINS Gluten, Wheat, Garlic – GF option contains soy

Crema di piselli e menta NFA — $12

A smooth dip of green peas, finished with fresh mint and served with guttiau, Sardinia's thin, crisp 'carta da musica' (music paper) bread.

CONTAINS Gluten, Wheat, Sesame, Garlic

Chips di zucchine NFA — $12

Thin slices of zucchini, lightly dusted with corn flour and fried until crisp, finished with fresh mint and sea salt.

GFA *Gluten free available* · LFA *Low FODMAP available* · NFA *Nut free available*

Antipasti

Entrées: one each, or to share with the table

Frisella NFA — $12

Twice-baked bread from Apulia, softened and topped with cannellini bean cream and cherry tomatoes dressed with olive oil, oregano and a touch of garlic, finished with a basil leaf. One large frisella, cut in two to share.

CONTAINS Gluten, Wheat, Garlic

Arancine funghi e tartufo GFA NFA — $19

Three golden Sicilian arancine of rice filled with mushroom and truffle, with a crisp crumb and a creamy mushroom and truffle sauce. Extra arancina +6.

CONTAINS Gluten, Wheat, Onion, Garlic, Alcohol

Calamari fritti GFA LFA NFA — $21

Crisp, golden plant-based calamari seasoned with lemon pepper, served with mixed leaves and carrot. Six pieces per serve.

CONTAINS Gluten, Wheat

Polpette alla pizzaiola NFA — $19

Five plant-based meatballs in a rich tomato, garlic and olive oil sauce, served with bread to soak up every last spoonful.

CONTAINS Gluten, Wheat, Soy, Sesame, Sulphites, Onion, Garlic, Alcohol

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Antipasti

Entrées: one each, or to share with the table

Panzanella NFA — $15

The Tuscan way to enjoy summer tomatoes: frisella softened with a splash of white wine vinegar, tossed with ripe tomatoes, cucumber, red onion and fresh basil, dressed with extra-virgin olive oil.

CONTAINS Gluten, Wheat, Sulphites, Onion, Alcohol

Insalata pantesca GF LFA NFA — $17

A summer salad from Pantelleria, a small island off Sicily: green beans, potatoes, red onion, Ligurian black olives and capers, with olive oil and oregano.

CONTAINS Onion, Alcohol

Casseruola rustica GFA NFA — $14

A rustic peperonata: capsicums, onion and potato wedges slowly cooked together with a little tomato, finished with fresh parsley and served warm.

CONTAINS Gluten, Wheat, Onion

Tagliere della casa NFA — $22 per person, minimum 4

A large sharing platter, the best way to try a little of everything. Arancine, calamari and polpette are always on it; the rest changes daily with what the kitchen has prepared: bread, dips, crispy bites and seasonal vegetables.

CONTAINS Gluten, Wheat, Soy, Sesame, Sulphites, Onion, Garlic, Chives, Alcohol – Contents change daily, please ask our staff about allergens

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Piatti principali

Pasta, risotto and mains

★ Pappardelle funghi e tartufo GFA NFA — $36

Wide ribbons of fresh pasta in a rich mushroom and truffle cream sauce. Our signature dish, and the inspiration behind our name.

CONTAINS Gluten, Wheat, Soy, Onion, Garlic, Alcohol

Pasta alla puttanesca GFA NFA — $27

Pasta in a bold sauce from Naples: tomato, olives, capers, onion and chilli, finished with fresh parsley.

CONTAINS Gluten, Wheat, Onion, Garlic

Ravioli neri GFA NFA *Guest favourite* — $35

Black ravioli filled with potato and truffle, served on a smooth white asparagus cream with porcini, oyster mushrooms and fresh chives.

CONTAINS Gluten, Wheat, Soy, Onion, Garlic, Chives, Alcohol

Spaghetti carbonara LFA NFA — $34

The Roman classic, made plant-based: spaghetti in a creamy sauce with crispy pancetta and cracked black pepper.

CONTAINS Gluten, Wheat, Soy, Sulphites

Lasagne NFA — $36

Layers of fresh pasta, slow-cooked plant-based ragù and creamy béchamel, baked and topped with vegan parmesan and fresh parsley.

CONTAINS Gluten, Wheat, Soy, Sulphites, Onion, Garlic, Alcohol

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Piatti principali

Pasta, risotto and mains

Fagottino di melanzane GFA LFA NFA — $34

A Sicilian parcel of fried eggplant wrapped around tagliatelle in tomato and basil sauce, topped with vegan parmesan and fresh basil.

CONTAINS Gluten, Wheat, Onion, Garlic

Gnocchi sorrentina GFA LFA NFA — $32

Soft potato gnocchi in a tomato and basil sauce, finished with vegan parmesan. Our plant-based take on a favourite from Sorrento.

CONTAINS Gluten, Wheat, Onion, Garlic

Risotto verde GFA NFA — $30

Arborio risotto with asparagus, peas, zucchini, baby spinach and fresh mint, finished with white wine and toasted pine nuts.

CONTAINS Gluten, Wheat, Soy, Tree nuts (pine nuts), Onion, Alcohol

Pesce spada alla siciliana LFA NFA — $32

Plant-based swordfish, crumbed and grilled the Sicilian way, with a lemon, mint and olive oil dressing and insalata pantesca on the side.

CONTAINS Gluten, Wheat, Soy, Onion, Alcohol

Polpettone ripieno GFA NFA — $36

A Sicilian-style meatloaf, made plant-based, filled with mashed potato and friarielli (Italian broccoli rabe). Served with grilled oyster mushrooms, sautéed spinach and semi-dried tomatoes.

CONTAINS Gluten, Wheat, Soy, Garlic

Gluten free pasta or gnocchi +4 · ★ signature dish · GFA Gluten free available · LFA Low FODMAP available · NFA Nut free available

Chef's Selection

Let the chef choose

$85 per person · minimum 2 guests

Not sure what to choose? Let our chef do it for you: a selection of the dishes we love most, brought to the table course by course, to share.

TO START

Italian Prosecco – a glass for each guest, to welcome you

Olive Nocellara
Mild green olives from Sicily, dressed with olive oil, garlic and oregano, with crunchy fennel tarallini.

Focaccia barese
Soft, warm focaccia from Bari, with olive oil and balsamic for dipping.

ANTIPASTI

Arancine funghi e tartufo
Golden Sicilian arancine of rice filled with mushroom and truffle, with a crisp crumb and a creamy mushroom and truffle sauce.

Calamari fritti
Crisp, golden plant-based calamari seasoned with lemon pepper, with mixed leaves.

PRIMI

Pappardelle funghi e tartufo
Wide ribbons of fresh pasta in a rich mushroom and truffle cream sauce. Our signature dish.

Ravioli neri
Black ravioli filled with potato and truffle, on a white asparagus cream with porcini and oyster mushrooms.

DOLCI

Tiramisù
Coffee-soaked biscuits layered with a light, silky cream and a generous splash of Amaretto di Saronno, finished with cocoa and caramelised hazelnuts.

Cheesecake al cioccolato
Chocolate cheesecake on a crunchy chocolate and caramelised hazelnut base, with fresh strawberries and whipped cream.

CONTAINS Gluten, Wheat, Soy, Tree nuts, Sulphites, Onion, Garlic, Chives, Alcohol

Please tell us about any allergies or dietary needs: the chef will adapt the selection for you.

Dolci

Desserts

Tiramisù NFA — $18

Coffee-soaked biscuits layered with a light, silky cream and a generous splash of Amaretto di Saronno, finished with cocoa and caramelised hazelnuts.

CONTAINS Gluten, Wheat, Tree nuts, Alcohol

Cheesecake al cioccolato — $19

Chocolate cheesecake on a crunchy chocolate and caramelised hazelnut base, with fresh strawberries and whipped cream.

CONTAINS Gluten, Wheat, Soy, Tree nuts

Pannacotta ai frutti di bosco GFA LF — $16

Silky plant-based panna cotta served with a mixed berry sauce.

CONTAINS Gluten, Wheat, Soy

Cannolo al limoncello NFA — $14

Sicily's famous crisp pastry tubes, filled with a cream of lemon and limoncello, the lemon liqueur of southern Italy. Two per serve.

CONTAINS Gluten, Wheat, Alcohol

Coppa gelato GF — $20

Our gluten free gelato, three ways:

- Lemon – with limoncello, lemon slices and fresh mint
- Hazelnut – with Frangelico and hazelnuts
- Pistachio – with cold drip coffee and coffee beans (alcohol free)

Whipped cream +2

CONTAINS Lemon and hazelnut: Alcohol · Hazelnut and pistachio: Tree nuts

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Caffè e tè

Coffee and tea

Black coffee — $7

Espresso, macchiato, piccolo

ALLERGENS Macchiato and piccolo: allergens depend on the milk you choose

Tea — $6

English breakfast, Earl Grey, green, lemon and ginger, peppermint, chamomile

Double or white coffee — $9

Latte, flat white, cappuccino, long black

ALLERGENS Depend on the milk you choose

Italian hot chocolate GF — $10

Thick Italian-style hot chocolate, made in house with cocoa and your choice of milk · extra whipped cream +2

ALLERGENS Other allergens depend on the milk you choose

Hazelnut iced chocolate GF — $10

Our Italian chocolate shaken with ice and your choice of milk, poured over a scoop of hazelnut gelato · whipped cream +2

CONTAINS Tree nuts – Other allergens depend on the milk you choose

Iced latte — $10

A double espresso over ice with your choice of cold plant-based milk

ALLERGENS Depend on the milk you choose

Affogato al liquore GF — $18

Chocolate gelato drowned in a shot of espresso and a liqueur of your choice.

CONTAINS Tree nuts, Alcohol – Other allergens depend on the liqueur you choose

Choice of milk: soy (contains soy), almond and macadamia (contain tree nuts), oat (contains gluten)