

SLOW FERMENTED SOURDOUGH

Farro

MAKE A CONSCIOUS CHOICE

MADE WITH SPELT + Love

TO SHARE

Puff bread, oregano, E.V.O. oil VG	14
Marinated olives VG GF	10
Caprese V. GF	15
Burrata, mandarin infused olive oil V. GF	18
Ricotta, honey, lemon, pistachio V. GF	12
Marinated goat's cheese V. GF	14
Mortadella GF	12
San danielle prosciutto GF	16
Bresaola, rocket, lemon GF	16

3 TO SHARE \$39.90
(Puff Bread + 2 plates)

5 TO SHARE \$69.90
(Puff bread + 4 plates)

SOMETHING MORE

GARLIC OR HERB FOCACCIA VG	14
<i>Add Mozzarella +4 (GF +5)</i>	
MEATBALLS (3 UNITS)	16.5
pork & beef meatballs, organic tomato, parmesan, parsley, spelt bread <i>(GF Bread +5)</i>	
FRIES V. GF	12
truffle aioli & ketchup	
POLENTA CHIPS V. GF	16.5
parmesan, rosemary & truffle aioli	
CALAMARI FRITTI GF	20/38
calamari (I), rocket & garlic aioli	

SPELT PASTA

Gluten Free Casarecce or Gnocchi +3

TAGLIATELLE LAMB RAGU	33
slow-braised lamb shoulder, organic tomato, red wine, herbs and parmesan	
SPAGHETTI GAMBERI	33
prawns (I), garlic, basil, chilli, parsley, cherry tomato, olives, capers & white wine	
TAGLIATELLE AL TARTUFO	31
truffle sauce, garlic, pancetta, mushroom, cream, parmesan & parsley	
CASARECCE ORTOLANA VG	28
cherry tomato, garlic, zucchini, mushroom, basil, olives, capers & white wine	
<i>Add Buffalo Mozzarella +5</i>	
GNOCCHI MUSHROOM RAGU V.	32
mixed wild mushrooms, organic tomato, garlic, onion, goat's cheese & herbs	

INSALATE

RUCOLA V. GF	15.5
rocket, parmesan, cherry tomatoes & balsamic	
BEETROOT & GOAT'S CHEESE V. GF	19
rocket, beetroot, pistachio, goat's cheese & apple cider vinaigrette	

KIDS

CASARECCE or GNOCCHI POMODORO V.	15
<i>Add Meatball +4 (GF +3)</i>	
MARGHERITA PIZZETTE V.	15
<i>Add ham +3 (GF +5)</i>	

SPELT PIZZA

Gluten Free Base +5

Red Bases

MARGHERITA V. 25
organic tomato sauce, mozzarella & basil

BUFALA V. 28
organic tomato sauce, buffalo mozzarella & basil

ORTOLANA V. 28
organic tomato sauce, mozzarella, zucchini, red pepper, mushroom, parmesan & parsley

PAESAN 28
organic tomato sauce, mozzarella, salami, red pepper, olives & basil
(Add anchovies +3)

MEATBALL 29
organic tomatoes, mozzarella, lean pork & beef meatballs, parmesan & parsley

PROSCIUTTO 32
organic tomato sauce, mozzarella, prosciutto, rocket & parmesan
(Add buffalo mozzarella +5)

CAPRICCIOSA 29
organic tomato sauce, mozzarella, ham, mushrooms & olives
(Add anchovies +3)

ANANAS 28
organic tomato sauce, mozzarella, ham & pineapple

SALUMI PICCANTE 31
organic tomato sauce, mozzarella, pancetta, salami, ham & chilli honey

GAMBERI 32
organic tomato sauce, mozzarella, garlic, zucchini, prawns (I), olives, capers, chilli, parsley & lemon

White Bases

AGNELLO 33
mozzarella, slow-braised free range lamb shoulder, organic tomato sauce, rocket & goat cheese

MORTADELLA 32
mozzarella, mortadella, zucchini, ricotta & pistachio

FUNGI V. 29
mozzarella, truffle sauce, gorgonzola, mushrooms & parsley
(Add Prosciutto +7)

QUATTRO FORMAGGI V. 29
mozzarella, gorgonzola, ricotta & parmesan
(Add chilli honey +2.5)

BRESAOLA 32
mozzarella, gorgonzola, rocket, bresaola & parmesan

PATATE E TARTUFO V. 29
mozzarella, truffle sauce, gorgonzola, potato & rosemary
(Add Pancetta +3)

Host your next EVENT with us!
Private Dining Available



Scan the QR code to view our function packages

KEY & TERMS

V.- Vegetarian VG - Vegan GF - Gluten Free
(A) - Australian (I) - Imported (M) - Mixture

Please be aware that while we take extreme care when preparing and cooking our gluten-free foods, we are unable to guarantee that cross-contamination will be avoided 100%.

15% surcharge on public holidays
10% surcharge on Sundays

For a full list of allergens, please scan the QR code.





Farro's mission is to craft delicious food that brings joy to the moment, the people you share it with, and most importantly makes you feel good!

We're inspired by the past, using the ancient grain spelt as the signature for all our slow-fermented sourdough pizzas - bringing old-world tradition into modern eating.

We don't stop there - we use natural, local ingredients whenever possible. For us, it's not just a trend - it's about celebrating authentic flavours and honest ingredients.

Now, you can enjoy Italian food without the guilt - just nice vibes, great taste ... and simply FEEL GOOD!

FARRO.COM.AU