

ANTIPASTI

ROSEMARY FOCACCIA (v) (vgo) BAKED DAILY Local Pendle estate olives, Evoo and aged balsamic	10
AMATRICIANA ARANCINI (v) CHEF'S FAVORITE Pancetta, Tomato passata, Chili, Smoked Scamorza	19
STRACCIATELLA BRUSCHETTA (v) (vgo) (ngio) Summer zucchini, Stracciatella cheese, garden peas, fresh herbs, lemon olive oil	19
CALAMARI FRITTO (ngi) (ndi) Barwon squid, mountain pepper, lemon & saffron aioli	21
ARROSTICINI ABRUZZESI (ndi) (ngi) Marga lamb skewers, sea salt, rosemary	22
SMOKED BURATTA (v) (ngi) Heirloom blush tomatoes, burrata, fresh basil, aged balsamic, extra virgin olive oil	25
ANTIPASTI PLATTER - TO SHARE (gfo) Chef's selected local cured and smoked meats, Coriole olives, aged balsamic, house pickles	38
HOUSEMADE PASTA / RISOTTO	
CASSERECE ALLA CONTADINA (cn) (v) (vgo) (ngio) Green peas, zucchini, capsicum crema, wallnuts, Squacquerone	28
BEEF & PORK LASAGNA Bolognaise, salsa bianca, basil, rosemary, mozzarella, grana padano	33
TRADITIONAL SPAGHETTI CARBONARA (ngio) Guanciale, egg yolk, Pecorino Romano, black pepper	33
PAPPARDELLE SALSICCIA (ngio) Traditional pork, fennel & chili sausage, silverbeet pangrattato, Grana Padano	33
CHEF'S SIGNATURE LINGUINI GAMBERI NERO (ngio) 	39
CALAMARI ZAFFERANO RISOTTO (ngi) Carnaroli rice, Barwon squid, saffron, garden peas, lemon, Mascarporne	35

CHEF'S FEED ME - \$79 PER PERSON

Minimum 2 guests - All guests at table must participate - Compulsory for groups of 8 guests or more

4 COURSES, 7 TASTINGS
UPGRADE TO BISTECCA FOR \$15 PER PERSON
10% DISCOUNT FOR ACCOR PLUS MEMBERS
NO FURTHER DISCOUNTS APPLY

SECONDI

POLLO ALLA DIAVOLA (ngi) Free range spatchcock, Calabrian honey, nduja butter green beans	36
COTOLETTA MILANESE Barossa heritage milk fed pork cutlet, insalata cavolo, agrodolce	42
PESCE AL CARTOCCIO (ngi) Local Coorong Mullet fillets, heirloom carrots, pendle estate olives, caper berries, basil, greens	45
BISTECCA - CHEF RECOMMENDS	
PURE BLACK ANGUS MB2+ SCOTCH FILLET Rosemary-garlic roasted potatoes, charred broccolini, Bagna Cauda	65
TAGLIO DA MACELLAIO (BUTCHER'S CUT) Please ask one of our friendly team members for details	POA

CONTORNI

PARMESAN FRIES (v) Lemon & saffron aioli	15
ROASTED SMASHED POTATOES (ngi) (vo) Banga cauda	15
CHARRED BROCCOLINI (v) (ngi) (vgo) Chili honey and toasted almond	18
INSALATA CAPRESE (ngi) (vgo) Heirloom blush tomatoes, Stracciatella cheese, fresh basil, aged balsamic, extra virgin olive oil	20

DOLCI

NONNA'S FAVORITE "TUTTO" LIMONCELLO MISU	18
Savoiardi fingers, TUTTO limoncello, whipped mascarpone, lemon curd	
NEOPOLITAN SUNDAE (gfo) House made ice cream pistachio biscotti, chocolate sauce	18
ESPRESSO PANNA COTTA (ngi) (cn) Caramel Espresso panna cotta, hazelnut ricciarelli	18
FORMAGGIO Selection of local and imported cheese, grain lavosh, semi dried muscatels grapes, Lenswood apple paste	35

LISTA

Ristretta Di Vino

Browse our full beverage menu to enjoy drinks of your choice

SPARKLING & WHITE WINE

150ML

NICCOLO PROSECCO Adelaide Hills, SA	14
LA GIOIOSA PROSECCO DOCG Veneto, Italy	15
THE LANE LOIS BLANC DE BLANC Adelaide Hills, SA	16
MOET & CHANDON, BRUT NV CHAMPAGNE France	35
CANTINA TOLLO PINOT GRIGIO Abruzzo Italy	14
TOMICH HILL PINOT GRIGIO Adelaide Hills, SA	14
RIESLINGFREAK NO.3 RIESLING Clare Valley, SA	15
SERAFINO FIANO McLaren Vale, SA	14
DE BORTOLI LEGACY SEMILLON SAUVIGNON BLANC NSW	13
SHAW & SMITH ADELAIDE HILLS SAUVIGNON BLANC Adelaide Hills, SA	19
WIRRA WIRRA MRS WIGLEY PINK MOSCATO McLaren Vale, SA	14
HEGGIES VINEYARD CHARDONNAY Eden Valley, SA	17

ROSÉ & RED

150ML

SEPPELTSFIELD GRENACHE ROSÉ Barossa Valley, SA	14
CANTINO TOLLO SANGIOVESE Abruzzo Italy	14
VITICOLTORI SENESI ARETINI CHIANTI DOCG Tuscany, Italy	15
SEPPELTSFIELD VILLAGE NERO D'AVOLA Barossa Valley, SA	15
JIM BARRY THE ATHERLEY CABERNET SAUVIGNON Coonawarra, SA	15
MOLLY DOOKER THE BOXER SHIRAZ McLaren Vale, SA	16
SEQUENT PINOT NOIR McLaren Vale, SA	17
DE BORTOLI LEGACY SHIRAZ NSW	13

YOU'RE
IN FOR
A

Good Time

(v) Vegetarian (vgo) Vegan option available (ngi) No gluten ingredients (ngio) No gluten ingredient option available (ndi) No dairy ingredients (cn) Nuts contained. Our menu and kitchen contains multiple allergens and intolerances that may include wheat, cereals containing gluten, tree nuts, crustacea, eggs, fish, lupin, milk, molluscs, peanuts, sesame seeds, soy beans and added sulphites. Our team will make efforts to accommodate dietary requirements, including the preparation of select dishes without the addition of certain allergens on request (e.g. gluten or wheat), however we cannot guarantee the complete omission of ingredients related to allergens or intolerances due to the shared production and serving environment. Please inform our team if you have a food allergy or intolerance.

We do not split bills / 15% surcharge applies on public holidays