



CUCINA + BAR

ANTIPASTI

ROSEMARY FOCACCIA (v) (vgo) BAKED DAILY 10
Local Pendle estate olives, Evoo and aged balsamic

AMATRICIANA ARANCINI (v) CHEF'S FAVORITE 19
Pancetta, Tomato passata, Chili, Smoked Scamorza

STRACCIATELLA BRUSCHETTA (v) (vgo) (ngio) 19
Summer zucchini, Stracciatella cheese, garden peas, fresh herbs, lemon olive oil

CALAMARI FRITTO (ngi) (ndi) 21
Barwon squid, mountain pepper, lemon & saffron aioli

ARROSTICINI ABRUZZESI (ndi) (ngi) 22
Marga lamb skewers, sea salt, rosemary

SMOKED BURATTA (v) (ngi) 25
Heirloom blush tomatoes, burrata, fresh basil, aged balsamic, extra virgin olive oil

ANTIPASTI PLATTER - TO SHARE (gfo) 38
Chef's selected local cured and smoked meats, Coriole olives, aged balsamic, house pickles

HOUSEMADE PASTA / RISOTTO

CASSERECE ALLA CONTADINA (cn) (v) (vgo) (ngio) 28
Green peas, zucchini, capsicum crema, wallnuts, Squacquerone

BEEF & PORK LASAGNA 33
Bolognaise, salsa bianca, basil, rosemary, mozzarella, grana padano

TRADITIONAL SPAGHETTI CARBONARA (ngio) 33
Guanciale, egg yolk, Pecorino Romano, black pepper

PAPPARDELLE SALSICCIA (ngio) 33
Traditional pork, fennel & chili sausage, silverbeet pangrattato, Grana Padano

CHEF'S SIGNATURE LINGUINI GAMBERI NERO (ngio) 39
Spencer gulf king prawn, Calabrian nduja, squid ink linguini

CALAMARI ZAFFERANO RISOTTO (ngi) 35
Carnaroli rice, Barwon squid, saffron, garden peas, lemon, Mascarpone

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) 36
Free range spatchcock, Calabrian honey, nduja butter green beans

COTOLETTA MILANESE 42
Barossa heritage milk fed pork cutlet, insalata cavolo, agrodolce

PESCE AL CARTOCCIO (ngi) 45
Local Coorong Mullet fillets, heirloom carrots, pendle estate olives, caper berries, basil, greens

BISTECCA - CHEF RECOMMENDS

PURE BLACK ANGUS MB2+ SCOTCH FILLET 65
Rosemary-garlic roasted potatoes, charred broccolini, Bagna Cauda

TAGLIO DA MACELLAIO (BUTCHER'S CUT) POA
Please ask one of our friendly team members for details

CONTORNI

PARMESAN FRIES (v) 15
Lemon & saffron aioli

ROASTED SMASHED POTATOES (ngi) (vo) 15
Banga cauda

CHARRED BROCCOLINI (v) (ngi) (vgo) 18
Chili honey and toasted almond

INSALATA CAPRESE (ngi) (vgo) 20
Heirloom blush tomatoes, Stracciatella cheese, fresh basil, aged balsamic, extra virgin olive oil

DOLCI

NONNA'S FAVORITE

TUTTO LIMONCELLO MISU 18
Savoiardi fingers, TUTTO limoncello, whipped mascarpone, lemon curd

NEOPOLITAN SUNDAE (gfo) (cn) 18
House made ice cream pistachio biscotti, chocolate sauce

ESPRESSO PANNA COTTA (ngi) (cn) 18
Caramel Espresso panna cotta, hazelnut ricciarelli

FORMAGGIO 35
Selection of local and imported cheese, grain lavosh, semi dried muscatels grapes, Lenswood apple paste

LISTA

Ristretta Di Vino

Browse our full beverage menu to enjoy drinks of your choice

SPARKLING & WHITE WINE 150ML

NICCOLO PROSECCO 14
Adelaide Hills, SA

LA GIOIOSA PROSECCO DOCG 15
Veneto, Italy

THE LANE LOIS BLANC DE BLANC 16
Adelaide Hills, SA

MOET & CHANDON, BRUT NV CHAMPAGNE 35
France

CANTINA TOLLO PINOT GRIGIO 14
Abruzzo Italy

TOMICH HILL PINOT GRIGIO 14
Adelaide Hills, SA

RIESLINGFREAK NO.3 RIESLING 15
Clare Valley, SA

SERAFINO FIANO 14
McLaren Vale, SA

DE BORTOLI LEGACY SEMILLON SAUVIGNON BLANC 13
NSW

SHAW & SMITH ADELAIDE HILLS SAUVIGNON BLANC 19
Adelaide Hills, SA

WIRRA WIRRA MRS WIGLEY PINK MOSCATO 14
McLaren Vale, SA

HEGGIES VINEYARD CHARDONNAY 17
Eden Valley, SA

ROSÉ & RED 150ML

SEPPELTSFIELD GRENACHE ROSÉ 14
Barossa Valley, SA

CANTINO TOLLO SANGIOVESE 14
Abruzzo Italy

VITICOLTORI SENESI ARETINI CHIANTI DOCG 15
Tuscany, Italy

SEPPELTSFIELD VILLAGE NERO D'AVOLA 15
Barossa Valley, SA

JIM BARRY THE ATHERLEY CABERNET SAUVIGNON 15
Coonawarra, SA

MOLLY DOOKER THE BOXER SHIRAZ 16
McLaren Vale, SA

SEQUENT PINOT NOIR 17
McLaren Vale, SA

DE BORTOLI LEGACY SHIRAZ 13
NSW

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