



CUCINA + BAR

ANTIPASTI

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

SAFFRON ARANCINI (v) CHEF'S FAVORITE 17
Saffron, tomato, baby pea, lemon, garlic aioli

TUTTO STRONI (v) (vgo) MADE FRESH DAILY 19
Traditional Italian soup with seasonal vegetables, beans, pasta and a slice of warm, crusty bread

BRUSCHETTA POMODORO (v) (vgo) (gfo) 19
Local heritage tomatoes, basil, buffalo mozzarella

HEIRLOOM BEETROOT SALAD (v) (vgo) (ngi) 21
Heirloom beetroot, fior di latte, pickled shallot, aged balsamic

CALAMARI FRITTO 23
Australian squid, mountain pepper, lemon & black garlic aioli

KINGFISH CRUDO (ngi) 26
Spencer Gulf Kingfish, buttermilk dressing, pickled fennel & burnt orange

ANTIPASTI PLATTER (gfo) 35
Local & Italian cured meats & cheese, giardiniera, grissini

HOUSEMADE PASTA / RISOTTO

GNOCCHI ALLA SORRENTINA (v) 32
Ricotta gnocchi baked in pomodoro, topped with melted mozzarella cheese

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

SPAGHETTI CARBONARA (gfo) 33
Guanciale, egg yolk, pecorino, black pepper, parsley

PAPPARDELLE (gfo) 35
Pork and fennel sausage, silverbeet pangrattato, grana padano

CASSERECE (gfo) CHEF'S SIGNATURE 39
Blue swimmer crab, heirloom tomato, chili, rocket, basil, rose

FRESH BLACK TRUFFLE RISOTTO (vgo) (ngi) 38
Carnaroli risotto, porcini, swiss brown, topped with freshly grated winter truffle

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

CHICKEN SCALLOPINI (ngi) 36
Grilled Free range chicken breast, lemon, rosemary, zucchini, salsa cremosa

COTOLETTA 42
Crumbed Boston Bay Pork cutlet, insalata cavolo, agrodolce

PESCE AL CARTOCCIO (ngi) 42
Local Coorong Mullet fillets, heirloom carrots, pendle estate olives, caper berries, basil, greens

BISTECCA (ngi)
100 DAYS GRAIN FED COORONG SCOTCH FILLET 65
300G - CHEF RECOMMENDS
Rosemary-garlic roasted new potatoes, brocolini, bagna cauda

OSSO BUCO ALLA MILANESE (gfo) 45
12 hours slow-braised beef shank, saffron polenta, grana padano, gremolata pangrattato

CONTORNI

INSALATA (ngi) (ndi) 15
Radicchio, rocket, cucumber, citrus-vanilla dressing

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

SHOESTRING FRIES (v) 12
Served with garlic aioli

DOLCI

"TUTTO" MISU- NONNA'S FAVORITE 16
Savoiardi, espresso, mascarpone, couverture chocolate

NEOPOLITAN SUNDAE (gfo) 16
House made ice cream Pistachio biscotti, chocolate sauce

PANNACOTTA (ngi) 16
Yoghurt and vanilla bean, berry compote, almond tuile

FORMAGGIO 24
Selection of local and imported cheese, lavosh, semi dried grapes, quince 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

ROSÈ & RED 150ML

SEPPELTSFIELD GRENACHE ROSÈ 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 (gfo) Gluten free 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