



CUCINA + BAR

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

ANTIPASTI

ROSEMARY FOCACCIA (v) 8
baked daily - SA olive oil

ARANCINI ALLA MILANESE- CHEF'S FAVORITE 17
Saffron, tomato, baby pea, lemon, picante, garlic aioli

BEEF BRESAOLA (ngi) 22
Shaved cured beef, rocket, mandarin olive oil, pangrattato, reggiano DOC

BRUSCHETTA POMODORO (v) 19
Local heritage tomatoes, basil, ricotta salata

HEIRLOOM BEETROOT SALAD (v) (ngi) 21
Heirloom beetroot, straciatella, pickled shallot, aged balsamic, basil

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

KINGFISH CRUDO (ngi) (ndi) 26
Spencer Gulf Kingfish, lime, green chilli, fennel, baby capers

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

HOUSEMADE PASTA / RISOTTO

ORECCHIETTE 32
Butter braised leek, goat's cheese, zucchini, grana padano

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

SPAGHETTI CARBONARA 33
Guanciale, egg yolk, pecorino, black pepper, parsley

PAPPARDELLE 35
Pork and fennel sausage, silverbeet pangrattato, grana padano

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

CARNAROLI RISOTTO 29
Seasonal greens, gremolata, reggiano

SECONDI

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

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

PESCE (ngi) 42
Local Coorong Mullet fillets, heirloom carrots, local olives, caper berries, basil, greens

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

MANZO (ngi) 80
100 DAYS GRAIN FED COORONG EYE FILLET 300G
Rosemary-garlic roasted new potatoes, brocolini, bagna cauda

CONTORNI

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

SEASONAL GREENS (ngi) 18
Garlic butter, pangrattato, grana padano

SHOESTRING FRIES (v) 12
Served with garlic aioli

DOLCI

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

NEOPOLITAN SUNDAE 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

Explore our full drinks menu and sip your way to happiness

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 19
ADELAIDE HILLS SAUVIGNON BLANC
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 15
ARETINI CHIANTI DOCG
Tuscany, Italy

AMADIO EVANESCENCE BARBERA 23
Adelaide Hills, SA

JIM BARRY THE ATHERLEY 15
CABERNET SAUVIGNON
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 (vg) Vegan (ngi) No gluten ingredients (ndi) No dairy ingredients (cn) Nuts contained throughout this dish. 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