



Breakfast Lunch Dinner

	<b>Entrée</b>	<b>Main</b>
<b>Pane</b>		
Oven baked ciabatta with green olive gremolata & Lloyd Brothers olive oil		<b>\$3.00</b>
<b>Bruschetta di pomodoro</b> slow roasted tomato, ham & provolone		<b>\$5.90</b>
<b>Bruschetta di funghi</b> confit mushroom, Danish feta & wild rocket bruschetta		<b>\$5.90</b>
<b>Primi Piatti</b>		
<b>Calamari fritti</b> fresh local calamari with wild rocket, snow pea shoots, watercress, fresh lemon & house tartare		<b>\$19.90</b>
<b>Bresaola di carne</b> Coorong angus beef bresaola with mustard oil, mustard cress & petit herbs		<b>\$19.90</b>
<b>Terrina di prosciutto</b> ham hock terrine with dill brioche, pickled shallots & pumpkin chutney		<b>\$18.90</b>
<b>Ribollita di coniglio</b> rabbit & rosemary ribollita soup with toasted almonds & garlic ciabatta		<b>\$17.90</b>
<b>Antipasto</b> a selection of items from our house made antipasti	<b>\$18.90</b>	<b>\$24.90</b>
<b>Rigoni's Pasta e Risotti</b>		
<b>Linguine di granchio</b> squid ink & saffron linguine with spannercrab meat, asparagus, slow roasted tomato, preserved lemon & salmon roe	<b>\$19.90</b>	<b>\$29.90</b>
<b>Ravioli di pera con formaggio di capra</b> dried pear ravioli filled with artichoke & Woodside goats cherve on cauliflower puree (V)	<b>\$17.90</b>	<b>\$24.90</b>
<b>Risotto di funghi con pollo</b> mushroom risotto with smoked chicken, roasted chestnuts & taleggio cheese (V)	<b>\$17.90</b>	<b>\$24.90</b>
<b>Formaggio gnocchi con il pesce</b> rocket & ricotta gnocchi, milk poached snapper dumplings & zabaglione (V)	<b>\$17.90</b>	<b>\$24.90</b>
<b>Spaghetti tutto mare</b> blue swimmer crab, black mussels, tiger prawns, fish, calamari, garlic, onions, chilli, parsley & napoli		<b>\$32.90</b>
(V) indicates items that can be adjusted to be vegetarian		
<b>Principale</b>		
<b>Brasato manzo e vino</b> red wine braised beef on soft polenta with bone marrow, parsley sauce & speck		<b>\$27.90</b>
<b>Pesce al forno</b> roasted kingfish on black eyed peas & braised trevisio with carrot puree, mandarin oil & sea urchin foam		<b>\$31.90</b>
<b>Arrosto gamba di cervo con rosmarino e ginepro</b> boneless venison leg with rosemary & juniper, pickled red cabbage, roasted pear & red rice risotto cake		<b>\$31.90</b>
<b>Filetto maiale arrosto</b> roasted pork fillet with pistachio & apple on apple rosti, eschallots, baby turnips & jus.		<b>\$28.90</b>
<b>Lasagne d'anatra</b> braised duck & black olive crepe lasagne with celeriac & walnut purees, fried zucchini & a cherry tomato-capsicum dressing		<b>\$31.90</b>
<b>Contorni</b>		
<b>Patate fritti</b> garlic fried potatoes with rosemary salt		<b>\$7.90</b>
<b>Insalata di rucola e pera caramelata</b> rocket, caramelized pear & parmesan salad		<b>\$8.90</b>
<b>Cavoli di bruxelles</b> brussel sprouts with slivered almonds, sage & honey		<b>\$8.90</b>
<b>Dolce</b>		
<b>Tira mi su di Rigoni's</b> with caramelized pineapple, almond lace biscuit, chocolate gelati & berry coulis		<b>\$13.90</b>
<b>Crostata di arancia</b> blood orange tart with citrus salad, saffron lebbe & orange fairy floss		<b>\$13.90</b>
<b>Budino con datare e noce</b> sticky date & pecan pudding with butterscotch sauce, vanilla gelati & tuille		<b>\$13.90</b>
<b>Piastra di cioccolato</b> compilation of white chocolate mousse, chocolate pudding & dark chocolate parfait finished with chocolate sauce		<b>\$14.90</b>
<b>Affogato</b> a shot of espresso, vanilla bean gelati & nocello liqueur		<b>\$12.90</b>
<b>Selezione di formaggio</b> served with quince jelly, muscatels, mulled figs, lavosh & wholemeal crackers		<b>\$20.90</b>