



*Primi*

Selezione di antipasti  
selection of house made antipasto from our daily board  
or

Triangoli di barbabietole con formaggio di capra  
beetroot & goats cheese ravioli with burnt butter, walnut, chives & lemon rocket pesto  
or

Carpaccio di polpo  
South Australian octopus carpaccio with blood orange, chives, caperberries,  
pickled fennel & saffron vinaigrette

*Principale*

Bistecca alla griglia  
grilled 250gm Coorong Angus Beef rump marinated in pickled horseradish with chat potatoes,  
roasted capicum, spiced chorizo, basil, roasted hazelnut & jus  
or

Rotolo di pollo  
free range chicken rolled with prosciutto on heirloom baby vegetables with chilli,  
black garlic, mint & roasted onion jus  
or

Spaghetti tutto mare  
spanner crab, black mussels, South Australian prawns,  
fish & calamari with garlic, onions, chilli & parsley in a Napoli sauce

*Contorni*

Insalata di finocchio e rucola con ricotta salata  
wild rocket, baby fennel & ricotta salata with confit garlic & chardonnay vinaigrette

*Dolce*

Tiramisu cioccolato bianco  
white chocolate tiramisu with dark chocolate ice cream  
& brandy snap  
or

Linguine all'arancio  
orange scented linguini with grand marnier, tangerine, champagne mousse and dark chocolate  
sherbet  
or

Selezione di formaggi  
a selection of local & imported cheeses with quince paste, muscatels, mulled figs, lavosh & wholemeal  
crackers