

SUD

RISTORANTE ITALIANO

PRIMI PIATTI

OSTRICHE

Freshly shucked Coffin Bay oysters, pink shallot vinaigrette & lemon
\$6.50 each

CAPESANTE

Cured ocean scallops (3) w/ beetroot & campari marinated 'gravadlax' Salmon, lemon, chervil
\$30

DIAVOLETTI

Smoked buffalo mozzarella w/ olive & chilli centre, pan seared, balsamic syrup, rocket
\$28

CARPACCIO del GIORNO

Thinly sliced rare beef, porcini mayo, truffle oil, sea salt & pangrattato
\$30

POLPETTE

Duck & pork meatballs, poached in a 'Sugo di pomodoro', Grana Padano
\$28

PASTA & RISOTTO

MACCHERONI

Short rolled pasta w/ spicy N' Duja, pork shoulder, red wine, San Marzano tomato ragu
ENTREE \$ 32 MAIN \$ 43

GNOCCHI

Hand made potato dumplings w/ slow cooked lamb ragu 'in bianco', white wine, fresh thyme & Grana Padano Cheese
ENTREE \$ 32 MAIN \$ 43

RAVIOLI

Fresh pasta, filled w/ Butternut pumpkin, brown butter & sage, parmigiano reggiano
ENTREE \$ 32 MAIN \$ 45

PASTA del GIORNO

Linguine w/ prawns, garlic chilli, white wine, parsley, topped w/ chargrilled king prawn
ENTREE \$ 36 MAIN \$ 45

RISOTTO del GIORNO

"Ferron" risotto w/ butter, white wine, Parmesan Cheese, Saffron, peas & topped w/ Osso Buco in Pomodoro ragu
ENTREE \$ 32 MAIN \$ 42

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SECONDI PIATTI

COSTATA di MANZO

350g Black Angus Chargrilled rib eye steak, oven roasted portobello mushroom w/ garlic butter
\$ 59

PESCE del GIORNO

Fresh fish of the day. Please ask your waiter for todays offers
\$ 48

VITELLO

*Parsley and parmesan crumb 'bobby' veal filets lemon w/ shaved parmigiano & Soft lettuce, apple
& celeriac salad*
\$ 48

QUAGLIE

*Barossa valley Quail (2) semi boned, char grilled, on parmesan cream polenta &
'frutta di mostarda' dressing*
\$ 45

AGNELLO

Slow roasted lamb shoulder, Spring vegetable salad, herbed pesto & red wine jus
\$45

CONTORNI

BROCCOLINI

Sautéed broccolini w/ garlic, chilli, EVOO
\$15

INSALATA di RADICCHIO

Radicchio & frisee lettuce, shaved fennel, parmesan, walnuts, Red wine / mustard vinaigrette
\$15

INSALATA

Butter lettuce salad w/ lemon & oregano dressing
\$15

PATATE

Roasted potatoes, garlic and rosemary
\$15

PATATINE FRITTI

Deep fried potato chips
\$ 13

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DOLCE

TIRAMISU

Savoardi biscotti soaked in coffee & liqueurs, mascarpone, cream, cocoa
\$16

BOMBOLONI

Italian style donuts filled w/ 'crema', salted caramel sauce
\$18

CIOCCOLATO

Dark chocolate pyramid, with 'Amarena' cherries and chocolate mousse
\$16

PISTACCHIO PANNACOTTA

Classic Italian cream dessert w/ pistachio cream, pistachio praline, rhubarb
\$18

AFFOGATO

Espresso coffee, frangelico liqueur, vanilla bean ice cream
\$16

FORMAGGI

IL FORTETTO BOSCHETTO al TARTUFO

Semi hard, sheep and cows milk cheese, with black truffles from Tuscany

GORGONZOLA BONTAZOLA PICCANTE MAURI

Blue veined cows milk cheese, firm, crumbly, buttery, salty consistency

BERRY CREEK ' TARWIN BLUE '

Victorian blue cheese has a creamy texture, long intensity with earthy tones

DELICE de BOURGOGNE

Triple cream brie: Rich, smooth, silky, indulgent

QUICKE'S CHEDDAR

Imported English Cheddar, rich & intense concentrations of flavours, creamy, crumbly, great depth

All cheeses are served with fresh & dried fruits, wafers, crackers

1 Cheese- \$19

2 Cheeses- \$29

3 Cheeses- \$39
