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***spring | primavera 2011***

**menu fisso**

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**2 courses** **\$69**

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**3 courses** **\$80**

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**4 courses** **\$95**

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*(any menu selection one main course choice only)*

**menu degustazione**

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**4 courses (chef's selection)** **\$89**

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**4 course with wine flights to match** **\$138**

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**6 courses (chef's selection)** **\$109**

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**6 course with wine flights to match** **\$168**

**À la carte**

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**bread | pane**

*bread selection \$2.5  
for two*

**a selection of premium breads**

a selection of hand made breads, sourced from award winning south australian bakery "artisan"

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**olive oil | olio**

*olive oil selection \$4*

**riviera ligure olio extra vergine d'oliva d.o.p. frantonio portofino (liguria)**

known as the nectar of the ligurian riviera, harvested by frantoio portofino. harmonious & scented. a floral aroma & evenly balanced acidity.

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**olio extra vergine d'oliva tenuta dell' ornellaia (toscana)**

freshly pressed, with its wonderful fruit aroma & rich in anti-oxidant properties. the varieties are cultivated from olive groves in tuscan such as frantoio, leccino moraiolo & local varieties as well as the gremignolo bolgheri, the olive suvereto & variety of ornellaia, which took its name from the farm around which today develop the estate.

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**olio extra vergine d'oliva isole e olena (toscana)**

it's a mix of old trees, early harvested frantoio, leccione and moraiolo varieties. the bouquet is delicate, warm & slightly peppery in the palate

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**olio extra vergine d'oliva verbasco azienda agricola valentina cubi (veneto)**

the extra-virgin olive oil of valpolicella made from grignano, favarol, pendolino and leccino olives. the organoleptic characteristics of this fragrant oil make it the perfect seasoning to enhance the flavor of soups, meat or vegetables. it is best served with soups, or with cooked vegetables, salads, meat and bruschettas.

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**olio extra vergine d'oliva raveda (sicilia)**

obtained by cold extraction from cerasuola & biancolilla olives. fragrant & peppery after taste

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**aceto balsamico | balsamic vinegar**

*(balsamic vinegar) \$2*

**aceto balsamico gran deposito giuseppe giusti**

rich bouquet & a perfect balance between sweet & sour make it a very versatile balsamic vinegar. made from the must and aged in the barrels of the famous giusti's cask.

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**salumi | cured meats**

**all salumi is sourced by sa producer san jose smallgoods & sliced to order served with McLaren Vale olives & pepper grissini**

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**affettato misto, selezione dei nostri salumi**

a selection of cured meats  
for one \$25 for two \$40

or

***\$18 for a selection of two***

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**prosciutto crudo, salato e invecchiato lentamente**

slivers of whole pork leg, salted and air cured for twelve months on the bone

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**lombo**

air matured pork loin with aromatic herbs

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**veneto**

traditional venetian style air dried pork sausage, well matured for full flavoured

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**casalinga**

aged & cured spicy pork sausage filled with garlic, black & white pepper, orange peel, rosemary, bell pepper paste & fennel seeds

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**bresaola**

aged & cured beef eye of silverside fillet, with a delicate flavour

all salumi is gluten free, made from Australian female pork.  
totally free range paddock roaming black pigs

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**antipasti | appetisers  
(to share)**

**olive marinate servite con grissini**  
marinated coriolo olives with grissini  
\$6.5

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**antipasto della casa**  
a selection of daily house made appetisers  
for one \$22 for two \$39

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**fritto misto di pesce**  
fried local fish & shellfish with fresh lemon  
for one \$22 for two \$39

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**primi piatti | entrees**

**carpaccio di salmone agli agrumi con piccola insalata da coltura biologica**  
finely sliced citrus cured salmon with a petit salad of organic herbs & extra virgin olive oil

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**medaglione di vitello avvolto da filetto di tonno dalla pinna gialla con  
crema di acciughe e capperi**  
milk fed veal fillet loin wrapped in sa yellow fin tuna, anchovy cream & caper berries

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**panna cotta all'alloro con pomodorini arrostiti e crosta di pane al  
profumo di miele e tartufo**  
fresh bay leaf panna cotta, roasted cherry tomatoes, truffle honey & toasted  
bread crumbs

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**carre' di agnello della hay valley con dadolata di salsiccia veneta ed insalata di fave e  
piselli da coltura biologica**  
sa hay valley lamb cutlet with petit salad of shaved veneto sausage, organic  
broad beans, peas & mint infused jus

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**pasta e risi | pasta & risotto**  
**(entree or main available)**

all pasta is hand made on the premises daily  
\*risotto is made to order, please allow 20 mins  
\*vegetarian option available

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**fettuccine allo zafferano e vongole dei mari sud australiani**

saffron infused fettuccine tossed with local SA cockles, lemon, basil & chilli with a white wine & saffron emulsion

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**risotto al pure di barbabietola con capesante marinate, scaglie di barbabietola candita e mousse di cagliata di capra**

vialone nano rice with beetroot puree, pickled scallops, shaved candy stripe beetroot slivers & goats curd mousse \*

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**cappelletti ripieni di carne di vitello e maiale con scaglie di parmigiano reggiano dop e olio d'oliva al pomodoro arrostito**

hat shaped pasta filled with veal & pork ragu served with shaved reggiano parmesan, baby basil & olive oil braised tomatoes

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**ravioli alla farina tartufata, ripieni di funghi e ricotta di adelaide hills, serviti con scaglie di asparagi e burro al prosciutto e funghi porcini**

truffle flour pillows of pasta filled with adelaide hills mushrooms & ricotta, served with shaved asparagus, prosciutto & porcini mushroom butter \*

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**gnocchi di patate e formaggio con pancetta candita, pecorino pepe fresco e morbido rosso d'uovo**

potato & parmesan dumplings with candied pancetta, pecorino romano, cracked black pepper & a poached egg yolk

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**piatti principali | main course**

palate cleanser available, \$2 per person

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**porchetta aromatizzata alle erbe servita con salsa al finocchio e mela, piccolo ravanello e sorbetto alla mela acerba**

12 hour braised berkshire pork belly stuffed with aromatic herbs & served with shaved apple & fennel salad garnished with micro radish & sour apple sorbetto

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**pesce del pescato giornaliero con piccola insalata di pomodoro, cetriolo, scalogno e fave accompagnato da aragostina della moreton bay**

pan seared market fish, with petite salad of tomato, cucumber, shallot & with butter poached moreton bay bug tails

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**anatra all'arancia su pure di pastinaca, servita con radicchio e finocchio brasati**

seared duck breast served with candied orange zest, parsnip puree, confit duck leg filled radicchio & baby fennel

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**coscia di pollo ruspante ripiena di ricotta ferma e salame, servita con peperoni olive e nocciole**

sous vide organic free range chicken thigh, filled with mushrooms, cacciatore sausage & ricotta with a roma tomato, basil & roasted hazelnut puree served with olive tapenade

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**filetto di manzo black angus con copertura di patate e parmigiano, mascarpone e funghi di adelaide hills**

250g black angus grass fed beef fillet with parmesan potato fondant, adelaide hills mushroom & mascarpone mousse, garnished with caramelised baby onions & sage oil

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**contorni | sides 9.5 per serve****patate fritte con aglio e rosmarino**

fried potatoes with garlic & rosemary salt

**insalata verde mista**

mixed green leaf salad with extra virgin olive oil

**insalata di radicchio, lattuga, finocchio, noci e mostarda di frutta**

radicchio lettuce, fresh fennel, walnuts & mustard fruit dressing

**broccolini al limone e aglio**

italian broccolini with olive oil, lemon & garlic with grated pecorino romano

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**dolci | desserts**

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**fantasia di frutta e sorbetto**

fruit & sorbetto plate with frozen grapes, compressed rockmelon, blood orange jelly, white peach & strawberry sorbetto finished with almond brittle

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**cestino di meringa con panna al cioccolato, mandorle tostate, sorbetto al mirtillo e composta di frutti di bosco**

pavlova meringue basket filled white chocolate mousse, toasted almonds, black current sorbetto & mixed berry compote

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**cannolo al cioccolato ripieno al mascarpone e torta di cioccolato seduto su disco di gianduia**

chocolate pastry shell filled with chocolate sponge, chocolate crisps & mascarpone ice cream & served on a hazelnut chocolate disc garnished with candied nuts

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**"neapolitan auge", sfera di semifreddo al cioccolato, fragola e vaniglia al rum**

auge neapolitan dessert, a semifreddo sphere of rich belgium chocolate, strawberry & vanilla rum served with anise cream, candied pistachios & tuille biscuit

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**selezione di piccole delicatezze preparate dallo chef**

petit four plate, individual selection of house made petite desserts

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**formaggi | cheese**

*all cheeses served with house made fruit bread, lavosh & muscatels  
please select two cheeses*

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**casa madato paglierino**

origin: graze in national park of cilento & valley of diano  
milk source: sheep

age: 2-3 months  
type: semi hard

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**formajo ciock al vino rosso**

origin: alpine foothills  
milk source: cow or goat

age: steeped in grape must for 10 days  
type: semi hard

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**gorgonzola bonta delle bonta**

origin: lombardy, italy  
milk source: cow

age: cave ripened at least 4 months  
type: soft blue cheese

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**mauri formagella di capra**

origin: lombardy, italy  
milk source: goat

age: 30 days  
type: washed rind, semi soft

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