

Kitchen menu

12PM TILL LATE

FEED ME

chefs selection 49/69

Starters

WARM OLIVES 5
(GF/VEGAN/VEG)

GARLIC & ROSEMARY FLAT BREAD 9
(GF/VEGAN/VEG)

CHICKPEA AND WATTLESEED HUMMUS 10
Pomegranate, wattleseed crush, lemon and crispy chickpeas (VEG)

CHARCUTERIE SERVED WITH PRESERVES AND HOUSE MADE BREAD

80g San Daniele 18 month prosciutto	12
80g Mondo Doro salame classico	10
80g Barossa Valley speck	10
All three	30

TEXTURES OF CAULIFLOWER 16
Caramelised cauliflower, kimchi puree, burnt walnuts & baby beetroots (VEGAN/VEG)

CURED KINGFISH 18
Smoked almonds, ribberries, sherry vinegar (GF)

VEAL AND PORK MEATBALLS 17
Wood fired in sugo sauce with shaved pecorino

SNAPPER TOSTATA 17
Charred bread with lemon salt and olive oil

BEEF TATAKI 19
Seared fillet, miso, pickled grapes, egg yolk and salt bush (GF)

PEPPERED SQUID 22
Crispy squid, asian salad of radish, bean sprouts, green papaya & nam jim (GF)

ARANCINI (3) 16
Pea & saffron with roasted garlic aioli

BURRATA 22
Charred tomatoes, herb oil and crostini

Salads

HOT SMOKED TROUT 22
Burnt zucchini, cos lettuce, soft herbs, dukkah, chardonnay vinaigrette (GF)

CHICKEN AND ROAST PUMPKIN 22
Caramelised cauliflower, bitter leaf, mint, spiced almonds and harissa yogurt (GF)

Pasta all house made

GF PASTA AVAILABLE

PAPPARDELLE 22
Silverbeet in a garlic burnt butter sauce, lemon and a blue cheese crumb

GNOCCHI 24
Pan fried with slow cooked lamb shank ragout with crispy carrot tops and pecorino

SPAGHETTI CARBONARA 24
Crispy speck, egg yolk, pecorino

RISOTTO 26
Wild mushrooms, goats cheese and crispy enoki

LINGUINE 32
Blue swimmer crab, cherry tomatoes, garlic, chilli and white wine

Mains

VEAL COTTOLETTA 32
Parmesan & thyme crumb, panfried with rocket, parmesan, radicchio, raisins and peach

ATLANTIC SALMON 28
Pan seared crispy skin salmon with wakami salad, sesame crisps, white soy and mirin (GF)

BEEF FILLET 34
Charred broccolini & red wine jus (GF)

WOODFIRE HALF CHICKEN 32
Crispy skinned chicken, chimichurri sauce, freekah & burnt corn

PIPPO FRIED CHICKEN BURGER 19
Cabbage slaw, jalapeno & lime sauce and chips

Kitchen menu

To share

SLOW COOKED ROSEMARY LAMB SHOULDER with crispy duck fat potatoes (GF)	32/58
WHOLE WOOD FIRED FISH with no mayo slaw (GF)	POA

Sides

CRISPY CHIPS WITH CELERY SALT AND AIOLI (GF)	9
HEIRLOOM CARROTS, ORANGE BLOSSOM AND HONEY YOGURT (GF)	9
NO MAYO SLAW (GF)	7
MIXED GREEN SALAD, SALSA VERDE (GF)	7
BBQ ASPARAGUS, BROCCOLINI, HERBS & PECORINO (GF)	9
DUCK FAT POTATOES (GF)	9

Pizza

12"

MARGARITA Tomato sugo, Bocccincini, fresh basil	20
NDUJA AND POTATO Spicy pork sausage, tomato sugo, potato, finished with thyme	23
PROSCIUTTO AND ROCKET Sugo, fresh sliced Prosciutto, balsamic drizzle and rocket	22
SOPRESSA Hot sopressa salami, fennel and chilli	
MUSHROOM Wild mushroom, oregano, thyme and fontina cheese	23
GET YOUR GREENS Sugo, zucchini, broccoli, chilli, salsa verde and fior di latte	24

Cheese

CHOICE OF SERVED WITH HOUSE LAVOSH QUINCE AND MUSCATELS	
Onkaparinga Brie	10
ashgrove cheddar	10
Adele blue	10
All three	30

Dessert

TIRAMISU	16
Traditional italian kahlua and frangelico sponge cake	
PANNA COTTA	16
Vanilla and cardamom with fresh fruit, biscotti and pashmak floss	

Gelato

ARTISAN GELATO	6/8
Select from the Pozzetti	

Please ask us about our kids menu

We take your allergy & dietary requirements very seriously. Please advise at the time of booking & we will do our best to accommodate you.