



	Entrée	Main
Fare colazione		
Oven baked bread with green olive gremolata & Olive Grove olive oil		\$3.00
Antipasto selection from our house made antipasti	\$18.90	\$24.90
Bruschetta		
Bruschetta di aglio, l'arancia il timo confit garlic, orange & thyme on toasted ciabatta		\$9.90
Bruschetta di pomodoro fresh tomato & basil bruschetta		\$10.90
Bruschetta di aragosta Port Lincoln crayfish bruschetta with cherry tomato, frisée, preserved lemon & sauce maitaise		\$15.90
Insalata		
Insalata della zucca roasted squash, pumpkin, almonds & wild rocket with cherry tomatoes, fried sage leaves & honey-mustard vinaigrette		\$17.90
Insalata d'agnello slow roasted Spear Creek lamb shoulder with kalamata olives, marinated prunes, mixed leaves & rocket-mint-macadamia pesto		\$18.90
Insalata de pesce e aragosta beetroot & vodka cured kingfish & Port Lincoln crayfish salad with frisée, asparagus, snow peas, pickled shallots & saffron aioli		\$21.90
Rigoni's pasta e risotti		
Linguine di zafferano con astaci e bisque saffron linguine with poached crayfish tail, pickled fennel, slow roasted tomato, dill & bisque sauce		\$33.90
Spaghetti tutto mare fresh blue swimmer crab, black mussels, black tiger prawns, fish & calamari; with chilli, basil, parsley & napoli sauce		\$30.90
Gnocchi di patate e spinaci con arrosto di agnello spinach flavoured gnocchi with slow roasted Spear Creek lamb shoulder, green beans, capsicum, danish feta & sundried tomato pesto		\$23.90
Coniglio con verde olivo risotto braised rabbit with green olives, baby carrots, tarragon, baby spinach & aged goats cheese		\$26.90
Pasta tradizionale		
Spaghetti alla Napolitana Napolitana sauce, garlic & fresh basil		\$19.90
Spaghetti alla Carbonara Pancetta, free range egg, parmesan & black pepper		\$19.90
Spaghetti alla Bolognese Veal, pork, chicken & tomato ragu with basil		\$19.90
Spaghetti all'Ammatriciana Fresh tomato, pancetta, onions, garlic, chilli & fresh basil		\$19.90
Spaghetti Puttanesca Tomato, chilli, onions, garlic, anchovies, capers, kalamata olives & basil		\$19.90
Tagliatelle alla Romana Butter & parmesan		\$19.90
Tagliatelle alla Panna Mixed mushrooms with smoked ham, parsley & cream		\$19.90
Tagliatelle Primavera Seasonal baby vegetables with chervil and cold pressed lemon oil		\$19.90
Penne all'Arrabbiata Chilli, napoli, onions, garlic & basil		\$19.90
Penne Nonno Ventura Mushrooms, sun dried tomatoes, capsicums, olives, napoli & basil		\$19.90
Penne con Salsicce Braised Italian & chorizo sausage with mushrooms & capsicums		\$19.90
Penne Mare e Monte Mushrooms, black mussels, white wine & cream		\$23.50
Risotto Verde Seasonal green vegetables with butter & parmesan		\$19.90
Risotto con Funghi Swiss brown, button, field & porcini mushrooms with carnaroli rice, butter, parmesan & parsley		\$18.50
Risotto con Burro e Parmigiano Butter & parmesan		\$18.50
Portata principale		
Calamari fritti crisp fried fresh local calamari with a watercress, wild rocket & snow pea salad, fresh lemon & house tartare		\$24.90
Fricasse del pettine maggiore e calamari con salsa nero Harvey Bay scallops & local calamari sautéed & served in a squid ink veloute with potato, leek, shallot, fresh herbs & finished with fried leek		\$29.90
Saltimbocca di vitello Cleland Gully veal scallopini with prosciutto & sage on a salad of potato, pumpkin, caramelized shallots & balsamic jus		\$34.90
Tenere arrosto con polenta e il granturco dolce gostoso roasted spatchcock with grilled polenta, sweetcorn relish, pistachio puree & spatchcock jus		\$29.90
Filetto di pesce con gamberi di fiume ravioli local snapper fillet with a ravioli of Port Lincoln crayfish, baby zucchinis & crayfish bisque		\$34.90
Contorni		
Patate fritti garlic fried potatoes with rosemary salt		\$7.90
Piselli con burro di scalogno, la menta, il pomodoro sugar snap peas with shallot butter, tomato & fresh mint		\$9.90
Insalata rucola e pera caramelata wild rocket, caramelized pear & parmesan salad		\$8.90
Dolce		
Tira mi su with caramelized peach, almond lace biscuit, chocolate gelati & berry coulis		\$13.90
Melba pesca white peach poached in saffron & vanilla with pistachio praline, vanilla gelati & rosewater syrup		\$13.90
Crostata al limone classic lemon tart finished with caramel, yoghurt lebne & a citrus salad		\$13.90
Selezione di formaggio a selection of local & imported cheeses with quince paste, muscatels, mulled figs & wholemeal crackers		\$20.90
Affogato with nocello liqueur, vanilla bean ice cream & a shot of espresso		\$12.90