



Breakfast Lunch Dinner

	Entrée	Main
<b>Pane</b>		
Oven baked ciabatta with green olive gremolata & Olive Grove olive oil		\$3.00
<b>Bruschetta di aglio, l'arancia il timo</b> confit garlic, orange & thyme bruschetta		\$3.90
<b>Bruschetta di pomodoro</b> fresh tomato & basil bruschetta with extra virgin olive oil		\$5.90
<b>Primi Piatti</b>		
<b>Calamari fritti</b> fresh local calamari with wild rocket, snow pea shoots, watercress, fresh lemon & house tartare		\$9.90
<b>Ocianiche trote con barbabietole</b> ocean trout cured with beetroot; under a salad of pink grapefruit, watercress & feta		\$18.90
<b>Terrina di anguilla afumicata e polipo</b> smoked eel & octopus terrine with a celery & lemon conserve, pickled radish & garlic crostini		\$17.90
<b>Prosciutto raso con olio di senape e anguria marinata</b> San Danielle prosciutto with brioche croutons, mustard oil, baby cress & pickled watermelon		\$18.90
<b>Antipasto</b> a selection of items from our house made antipasti	\$18.90	\$24.90
<b>Rigoni's Pasta e Risotti</b>		
<b>Linguine di zafferano con astaci e bisque</b> saffron linguine with poached crayfish tail, pickled fennel, slow roasted tomato, dill & bisque sauce	\$19.90	\$33.90
<b>Coniglio con verde olivo risotto</b> braised rabbit with green olives, baby carrots, tarragon, baby spinach & aged goats cheese	\$18.90	\$26.90
<b>Gnocchi di patate e spinachi con arrosto di agnello</b> spinach flavoured gnocchi with slow (V) roasted Spear Creek lamb shoulder, green beans, capsicum, danish feta & sundried tomato pesto	\$18.90	\$26.90
<b>Ravioli di formaggi di capra e barbabietole</b> beetroot pasta pockets with Woodside goats cheese on skordalia with extra virgin olive oil, sage & zucchini relish (V)	\$18.90	\$26.90
<b>Tagliatelle con funghi</b> mushroom flavoured pasta ribbons with porcini & swiss brown mushrooms, thyme, hazelnuts & cream (V)	\$18.90	\$26.90
<b>Spaghetti tutto mare</b> blue swimmer crab, black mussels, tiger prawns, fish, calamari, garlic, onions, chilli, parsley & napoli		\$32.90
(V) indicates items that can be adjusted to be vegetarian		
<b>Principale</b>		
<b>Fricasse del pettine maggiore e calamari con salsa nero</b> Harvey Bay scallops & local calamari sauteed & served in a squid ink veloute with potato, leek, shallot, fresh herbs & finished with fried leek		\$29.90
<b>Filetto di pesce con gamberi di fiume ravioli</b> local snapper fillet with a ravioli of Port Lincoln crayfish, baby zucchini & crayfish bisque		\$34.90
<b>Tenere arrosto con polenta e il granturco dolce gustoso</b> roasted spatchcock with grilled polenta, sweetcorn relish, pistachio puree & spatchcock jus		\$29.90
<b>Saltimbocca di vitello</b> Cleland Gully veal scallopini with prosciutto & sage on a salad of potato, pumpkin, caramelized shallots & balsamic jus		\$34.90
<b>Arrosto di angello lattico</b> pure Suffolk lamb rump with cracked wheat tabouleh, babaganoush, grilled asparagus salad & pickled cherry jus		\$33.90
<b>Contorni</b>		
<b>Patate fritti</b> garlic fried potatoes with rosemary salt		\$7.90
<b>Insalata di rucola e pera caramelata</b> rocket, caramelized pear & parmesan salad		\$8.90
<b>Piselli con burro di scalogno, la menta, il pomodoro</b> sugar snap peas with shallot butter, tomato & fresh mint		\$9.90
<b>Zucchini di bambino di sauteed</b> sauteed baby zucchini with capers, garlic, parsley & shallot		\$9.90
<b>Dolce</b>		
<b>Tira mi su di Rigoni's</b> with caramelized peach, almond lace biscuit, chocolate gelati & berry coulis		\$13.90
<b>Melba pesca</b> white peach poached in saffron & vanilla with pistachio praline, vanilla gelati & rosewater syrup		\$13.90
<b>Crostata al limone</b> classic lemon tart finished with caramel, yoghurt lebne & a citrus salad		\$13.90
<b>Cioccolato assiette</b> compilation of white chocolate mousse, chocolate pudding & dark chocolate parfait finished with chocolate fairy floss & chocolate sauce		\$13.90
<b>Budino d'estate</b> summer fruits marinated in cointreau with watermelon sorbet & sweetened ricotta		\$12.90
<b>Affogato</b> a shot of espresso, vanilla bean gelati & nocello		\$12.90
<b>Selezione di formaggio</b> a selection of local & imported cheeses with quince paste, muscatels, mulled figs & wholemeal crackers		\$20.90