



THE PROVINCE

BY MATT DE ANGELO

Antipasti

Freshly Baked Rustic Italian Bread \$10 V

Shared Platter For Two A selection of traditional homemade Italian appetizers \$36 MGF

Sliced Cured Meats For Two Prosciutto di parma, curded Italian sausage, Salami, Provolone, crissini \$34

Beef Carpaccio Salad Eye fillet, pecorino, capers, zucchini, rocket \$20 GF

Eggplant & Goats Cheese Croquette's Fried eggplant, goats cheese, roasted capsicum, basil pesto \$19 V

WA Sardines Panko crumbed sardine fillets, olive paste, aioli, pickled fennel & capers \$18

Black Mussels Fresh tomato's, capers, shallots, crostini \$18 MGF

Pasta di casa e risotto

Braised Beef Cheeks Ricotta Gnocchi Braised beef cheeks, grated pecorino \$18/\$36

Pappardelle & Quail Hand cut pappardelle, deboned quail, cream, marsala, mixed mushrooms \$36

Lobster Tortellini House made lobster tortellini, saffron shellfish cream sauce, truffle oil, pecorino \$19/\$38

Risotto Bianco, Mixed Mushroom & Peas Risotto bianco, mix field mushrooms, peas, pecorino \$36 GF

Ravioli Pumpkin & Ricotta Roasted pumpkin & ricotta filling, pine nuts, sage butter, truffle oil, pecorino \$18/\$35 V

Spaghetti Marinara SA king prawns, vongoli, squid, capers, cherry tomato's, rocket, chilli, garlic \$38

Secondi

Stuffed Rolled Pork Belly Spinach, walnuts, roasted cherry tomato's pumpkin puree, sherry jus \$38

Roast Duck Breast Mixed mushroom, fried cauliflower, mulberry jus \$40 MGF

Roasted Lamb Rump Truffle oil potato galette, onion jam, salsa verde \$37 GF

Braised Goat Fagioli beans, potato's, sage, rosemary, grated pecorino \$39 GF

.600g Grass fed T-bone Roasted bone marrow butter \$42 GF

.200g Grain Fed Eye Fillet Polenta chip, zucchini puree, radishes \$48 GF

Dolce

Tiramisu panna cotta savoiardi biscuits, chocolate soil \$15 MGF

Poach pear Sangiovese red wine, lemoncello creamed mascarpone cheese, toasted oat crumbs \$15

Milk chocolate mousse Salted caramel, dark chocolate soil, macadamia nuts & honey semifreddo, raspberry gel \$16 GF

Affogato, house made vanilla bean ice cream, espresso coffee & liqueur \$16

Cheese platter, a selection of cheeses with local sun Muscat clusters (serves 2 people) \$26

Kids menu Available

Please Enquire for Functions

Opening Hours - Tuesday to Saturday 6pm

Phone (03) 5021 5550

www.theprovince.net.au email – info@theprovince.net.au

Sorry no separate accounts available. Public holiday surcharge applies.