



THE PROVINCE

BY MATT DE ANGELO

Antipasti

House Baked Italian Bread \$10 V

Extra virgin olive oil,
caramelized balsamic vinegar,
local Murray pink salt

Lightly Battered Zucchini Flowers \$16 V

4 flowers
Season with Murray salt flakes

Shared Meat Platter \$36 MGF

Prosciutto di parma, curded Italian sausage,
Salami, Pancetta, grissini

Shared Platter For Two \$40 MGF

A selection of traditional home made Italian
appetizers

Quail \$19 GF

Pea puree, carrot puree, Shimeji mushrooms,
baby beetroots

Black Mussels \$18 MGF

Fresh tomato's, capers, shallots, crostini

House Made Pasta & Risotto

Spaghetti & Roasted Eggplant \$35 V

Zucchini pesto, chickpeas, pecorino

Ricotta Gnocchi & Braised Beef Cheeks

~~\$18~~ \$36

Braised beef cheeks, grated pecorino

Agnolotti & Nduja Pork Ragu \$19 | \$37

Filled with polenta. Spicy pork Ragu
grated pecorino

Green Risotto & Scallops \$36

Beetroot puree, radishes, goats cheese

Pappardelle & Quail \$37

Hand cut pappardelle, deboned quail,
Cream, marsala, mixed mushrooms

Linguine Scampi & Baby Squid \$39

Chilli, garlic, rocket, caper, olive oil

(V) Vegetarian (GF) Gluten free

(MGF) Can be made gluten free

Sorry no separate accounts available.

*AMEX 5% Surcharge Public holiday surcharge
applies*

Secondi

Marinated Poussin \$36 GF

Roasted corn puree, salsa verde, lemon,
garlic & thyme

Confit Duck Leg \$40 GF

Baked pear, parsnip puree, red currant,
prunes & rhubarb, kale

Roasted Beef Short Rib \$37 MGF

Fried cauliflower, roasted leek, spinach,
Cherry tomatoes, mustard jus

Braised Goat \$39 GF

potato's, sage, rosemary, grated pecorino

.350g Wagyu Sirloin \$49 GF

Marble score 5

Mushroom puree, roasted parsnips,
Fried potatoes, bone marrow butter

Contorni

Garden salad \$10

Bowl of chips \$10

Italian salad \$11

Insalata Caprese \$12

Tuscan style roast potatoes \$12

Seasonal Vegetables \$12

Welcome to



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A la carte
menu