



# THE PROVINCE

BY MATT DE ANGELO

## Antipasti

### House Baked Italian Bread \$10 V

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

### Shared Salumi Platter \$36 MGF

A selection of cured meats, grissini

### Antipasto Platter For Two \$40 MGF

A selection of cured meats and traditional home made Italian appetizers

### Minestrone Zuppa \$16 V MGF

Traditional Italian vegetable soup, grated pecorino, crostini

### Grilled Sardines \$19 GF

Pine nuts, capers, green herbs, cherry tomatoes

### King Fish Carpaccio \$19 GF

Ruby grapefruit, kiwifruit, pickled fennel, citrus, dill foam

## House Made Pasta & Risotto

### Ricotta Gnocchi Braised Beef Cheek

\$19 | \$37

Braised beef cheek, grated pecorino

### Mezzaluna \$18 | \$36 V

Filled with silverbeet and ricotta, crushed walnuts, hazelnut oil, sage butter, grated pecorino

### Italian Sausage Saffron Risotto \$38 GF

Risotto Milanese, Italian sausage, green peas

### Pappardelle & Quail \$37

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

### Moreton Bay Bugs Linguine \$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

### Rack Of Lamb \$40

Herb crust, braised lentils, cauliflower, garlic puree

### Slow Roasted Porchetta \$38

Stuffed with rosemary, sage, fennel seeds, chard fennel, baked apple, jus

### Confit Duck Leg \$40 GF

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

### Braised Goat \$40 GF

Potatoes, 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

Tuscan style roast potatoes \$12

Broccolini, garlic, grated pecorino \$12

Welcome to



THE PROVINCE

BY MATT DE ANGELO

A la carte  
menu