



# THE PROVINCE

BY MATT DE ANGELO

## Antipasti

### **House Baked Italian Bread \$10 V**

Boundary Bend extra virgin olive oil, Robinvale estate caramelized balsamic vinegar, local Murray pink salt

### **Shared Salumi Platter \$38 MGF**

A selection of cured meats, grissini

### **Antipasto Platter For Two \$42 MGF**

Sliced cured meats, provolone, pickled cauliflower, olives, rice balls, braised meat, house made Italian bread

### **King Fish Crudo \$20 GF**

Pea puree, asparagus, truffle oil aioli

## House Made Pasta

### **Gemelli \$33 V**

Roasted zucchini, artichoke, fennel, garlic, toasted breadcrumbs, pecorino

### **Agnolotti \$20 | \$35 V**

Filled with spinach & ricotta, pine nuts, burnt sage butter, pumpkin puree, pecorino

### **Ricotta Gnocchi \$20 | \$36**

Braised short rib, porcini mushrooms, roasted cherry tomatoes, pecorino

### **Pappardelle & Quail \$38**

Hand cut pappardelle, deboned quail, cream, marsala, Portobello mushrooms, pecorino

### **Spaghetti Moreton Bay Bugs \$40**

Moreton Bay Bugs, garlic, rocket, caper, chilli, olive oil

## Secondi

### **Stuffed Saddle Of Lamb \$44**

Stuffed with herbs & spinach, parsnip puree, roasted spiced pumpkin

### **Braised Goat \$45 GF**

Potatoes, pearl barley, spinach, rosemary

### **.300g Wagyu Sirloin \$56 GF *Marble score 5***

Roasted long bell peppers, roast capsicum puree, parsley garlic chilli dressing

## Contorni

Bowl of chips \$11, Italian salad \$12, Tuscan style roast potatoes \$13,

Broccolini with garlic and grated pecorino \$13

(V) Vegetarian (GF) Gluten free (MGF) Can be made gluten free

*AMEX 5% Surcharge Public holiday surcharge applie. Sorry no separate accounts available*

## Dessert

### **Three Layer Chocolate Tart \$18**

Chocolate pastry, salted caramel, dark chocolate ganache, expresso gelato, amaretti crumbs

### **Panna Cotta \$18 GF**

Vanilla nutmeg panna cotta, strawberry gel, raspberry granita

### **Mascarpone Cheesecake \$18**

Blueberry gel, salted popcorn, limoncello gelato, almond biscotti crumbs, lemon curd

### **Affogato \$19 GF**

House made vanilla bean gelato, espresso coffee & liqueur

### **Cheese Platter (serves 2 people) \$28**

A selection of cheeses with local sun Muscat clusters

## Dessert wine

TRENTHAM ESTATE Noble Taminga 2013 by the glass (75ml) \$10

TRENTHAM ESTATE Noble Taminga 2013 (375ml) Local \$45

DE BORTOLI Muscat by the glass (.60ml) \$10

FROGMORE CREEK Ice Riesling 2015 – Tasmania (375ml) \$45