



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

Beetroot puree, pickled baby beets & radish

Stuffed Long Sweet Peppers \$18

Filled with pork & fennel, tomato passata
grated pecorino

House Made Pasta

Gemelli \$34 V

Basil pesto, green beans, zucchini, roast pumpkin, grated pecorino, toasted breadcrumbs

Ravioli \$20 | \$36 V

Filled with potato & porcini, sage butter, king oyster mushrooms
grated pecorino

Ricotta Gnocchi \$20 | \$37

Braised lamb necks, roasted cherry tomatoes, gremolata, pecorino

Pappardelle & Quail \$38

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

Linguine Moreton Bay Bugs \$40

Moreton Bay Bugs, Vongole, zucchini, cherry tomatoes, garlic, rocket, caper, chilli, olive oil

AMEX 5% Surcharge Public holiday surcharge applies. Sorry no separate accounts.

Secondi

Pork Rib Eye \$42 GF

Chard stone fruit, balsamic glaze, Salsa Verde

Roasted Duck Breast \$44

Char grilled eggplant, corn puree, kale, poached cherries

Braised Goat \$45 MGF

Potatoes, pearl barley, spinach, rosemary

.300g Wagyu Sirloin \$56 GF

Marble score 5

Bone marrow butter, roasted spring onion, chard witlof

Contorni

Bowl of chips \$11

Italian salad \$12

Tuscan style roast potatoes \$13

Broccolini, garlic, pecorino \$13

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

Welcome to



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A la carte
menu