



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 & Cheese Platter \$44

A selection of cured meats, cheeses, house made grissini

Wagyu Beef Carpaccio \$21 GF

Anchovy aioli, shredded radicchio, capers, shaved Reggiano Parmigiano

South Australian King Prawns \$20 GF

Grilled SA king prawns, olive tapenade crumbs, pickled chilli & onions

Burrata \$18 V GF

Verde, beans, beetroot powder & gel

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

House Made Pasta

Orecchiette \$34 V

Spinach, silverbeet, baby broccoli, chickpeas grated Reggiano parmigiano

Tortellini \$20 | \$39

Filled with Confit duck leg, sage, king oyster mushrooms, spiced pumpkin puree, 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

Spaghetti Scallops \$41

Scallops, anchovies, rocket, caper, chilli, lemon, toasted pane di casa crumbs

Secondi

Poussin \$44 GF

Five spice rub, vino cotto glaze, pumpkin agrodolce

Braised Goat \$45 MGF

Potatoes, pearl barley, spinach, rosemary

.300g Wagyu Sirloin \$56 GF

Marble score 5

Black garlic bone marrow butter, grilled king oyster mushroom

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