



# 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

## Dolci

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

Chocolate pastry, salted caramel,  
dark chocolate ganache, espresso  
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 (60ml)

\$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

