



MENU SPRING 2018

Welcome to Cardone's Seafood & Grill.

Our aim is to create an enjoyable dining experience for all guests, with flavoursome food & friendly service.

Our team all share a sincere passion & love for food, with a strong focus on fresh & seasonal local produce.

At Cardone's we make every attempt to identify ingredients that may cause allergic reactions, however we cannot list every ingredient used.

If you have a food allergy, dietary requirement or would like to know the full ingredients of a particular menu item, please speak with one of our floor staff.

Enjoy your meal!

Nick Cardone
Restaurateur/ Manager

Aerin Martini
Manager / Functions

Jackson Martini
Executive Chef

Ben Loleit
Sous Chef

*VG – Vegetarian / GF – Gluten Free
All major credit cards accepted. (Except Diners)
All prices include GST. Sorry no separate accounts.

CIABATTA BREAD

Pendleton Estate Extra Virgin Olive Oil & Pear Balsamic	VG	10
Roasted Garlic Butter & Flat Leaf Parsley	VG	9
Cherry Tomato, Roquette & Woodside Goats Curd	VG	15
Swiss Brown Mushroom, Semi Sundried Tomato & Caramelised Red Onion	VG	15
Gluten Free Roll & French Butter	VG GF	4

SOUP

Tuscan Vegetables, Napoli, Legumes, Pulses & Extra Virgin Olive Oil	VG GF	17
Roasted Chicken, Sweet Corn & Flat Leaf Parsley	GF	19
Prawns, Clams, Scallops, Snapper, Napoli & Tuscan Vegetables	GF	25

ENTREE

SA Coffin Bay Oysters	½ Doz / Doz	
Natural with a Lime & Shallot Vinaigrette	GF	19 / 27
Panko Crumb, Shallot, Lemon & Garlic		21 / 29
BellaVitano Cheese, Chilli Jam & Fresh Lime	GF	21 / 29
Bacon, Tomato & Worcestershire		22 / 30
Char Grilled Calamari, Baby Spinach, Cherry Tomato, Lime & Mint Aioli	GF	22
Smoked Salmon Tart, Roquette, Radicchio, Dill & Pear Balsamic		23
Roast Pumpkin, Beetroot Puree, Woodside Goats Curd & Pear Balsamic	VG GF	20
Blue Swimmer Crab Croquettes, Cocktail Sauce, Lemon & Dill Oil		21
Mixed Cheese & Caramelised Onion Arancini, Smokey Tomato Reduction & Basil Olive Oil	VG	21
Seared Scallops, Roquette, Fennel & Balsamic Pearls	GF	25

PASTA & RISOTTO

Linguine, Prawns, Scallops, Clams, Snapper, Napoli & Chilli		33
Rigatoni, Chicken Tenderloin, Baby Spinach, Semi Sundried Tomato, Mushroom, Cream & Grana Padano		32
Linguine, Clams, Chilli, Fresh Tomato, Spring Onion, Lemon, Parsley & Extra Virgin Olive Oil		33
Pappardelle, Blue Swimmer Crab, Chilli, Fresh Tomato, Roquette, Lemon & Extra Virgin Olive Oil		33
Pan Fried Potato Gnocchi, Braised Beef Cheek, Leek, Carrot, Shallot Tomato Ragu & Grana Padano		32
Linguine, Atlantic Salmon, Bacon, Cream, Capers & Basil Oil		32
Carnaroli Rice, Roasted Pumpkin, Semi Sundried Tomato, Walnuts, Asparagus, Cream & Grana Padano	VG GF	32
Carnaroli Rice, Prawns, Scallops, Clams, Snapper, Fresh Tomato, Baby Spinach & Prawn Cream	GF	33
Carnaroli Rice, Braised Duck Leg, Smoked Pork Belly, Parsnip, Cream & Fennel	GF	33

*Gluten Free Fusilli Pasta is available for an extra \$3.00

MAIN COURSE

Free Range Chicken Breast, Prosciutto, Pumpkin Mash, Asparagus, Caramelised Onion & Rosemary Cream	GF	33
Atlantic Salmon, Triple Cooked Potatoes, Roquette, Radicchio, Asparagus Smoked Almond & Garlic Aioli	GF	33
Swiss Brown Mushroom & Roast Pumpkin Tart, Woodside Goats Curd, Roquette, Capsicum & Pear Balsamic	VG	31
Pork Rib Eye, Potato & Parsnip Mash, Green Beans, Apple Shallot Chutney & Brandy Jus		34
Crumbed Lamb Loin, Potato Mash, Pea Puree, Asparagus & Mint Glaze		35
Beef Eye Fillet (200g)	GF	44
Grain Fed Scotch Fillet (250g)	GF	39
Pumpkin Mash, Broccolini, Roasted Red Peppers & Red Wine Jus	GF	
Add Grilled Prawns (3)	GF	10
Add Garlic Cream Rock Lobster Tail (1)	GF	13

SEAFOOD

Aust. Calamari (Crumbed, Salt & Pepper)		31
Aust. Prawns (Crumbed, Salt & Pepper)		37
NT Barramundi		33
SA Garfish		31
SA King George Whiting		40
* Served Grilled, Crumbed or Battered.		
* Choice of Triple Cooked Potatoes OR Shoestring Fries.		
* Served with Garden Salad, Verde Dressing & Herb Aioli.		
*Our Gluten Free options are Grilled or Gluten Free Salt & Pepper – Please advise floor staff if you are Gluten Free.		
*All of our Grilled Seafood is cooked in an infused oil of Garlic, Parsley & a hint of Chilli.		

SEAFOOD PLATTER

- Grilled NT Barramundi, Black Sesame Crumb
- Panko Crumbed SA Garfish
- Grilled Aust. Calamari & Aust. Prawns
- Seared Scallops, Garlic Butter
- Garlic Cream Rock Lobster Tail
- Salt & Pepper Soft Shell Crab

Choice of Triple Cooked Potatoes OR Shoestring Fries Served with a Garden Salad & Lime & Mint Aioli

* Gluten Free option available – Please advise floor staff if you are Gluten Free.

*All of our Grilled Seafood is cooked in an infused oil of Garlic, Parsley & a hint of Chilli.

65 per person (Minimum 2 people)

SIDE DISHES

Salad Greens, Cherry Tomato, Cucumber, Red Onion, Olives & Verde Dressing	VG	9
Roquette, Pear, Pancetta, Walnuts, Grana Padano & Shallot Vinaigrette	GF	10
Green Vegetables, Garlic, Lemon & Extra Virgin Olive Oil	GF	10
Potato Mash, Truffle Oil & Black Salt	VG GF	10
Triple Cooked Potatoes, Rosemary Oil & Garlic Aioli	VG GF	9
Shoestring Fries & House Tomato Sauce	VG GF	8

DESSERTS

Affogato – Vanilla & White Chocolate Ice Cream, Biscotti & Espresso (Frangelico, Baileys or Amaretto)	GF	16
Lemon Curd Tart, Vanilla Mascarpone, Macadamia Crumble & Blueberry		16
Vanilla Bean Pannacotta, Blueberries, Strawberries & Raspberry Sauce	GF	16
Rhubarb Tart, Crumble, Glazed Strawberry & Vanilla Galliano Cream		16
Chocolate & Hazelnut Semifreddo, Pistachio Praline & Honey	GF	16

CHEESE

Cheese Slate	(Serves 2 - 3 people)	36
Fromage d’Affinois - Lyon, France Soft, White Mould, Cow's Milk		
Gorgonzola Piccante - Lombardy, Italy Blue Mould, Cow's Milk		
Manchego 6 months - La Mancha, Spain Semi Firm, Sheep's Milk, Aged		
Ciabatta Rosemary Crouton Red Onion Jam, Muscatels, Fresh Pear		

*“There is no love
more sincere than the
love of food.”*

AFTER DINNER BEVERAGES

Cappuccino, Flat White, Latte, Chai Latte Long Black, Short Black, Macchiato, Ristretto		
Hot Chocolate		4
Mug		4.5
Selection of Elmstock Infused Teas		5
Sweet Wine –		
Alasia Moscato d’Asti (750ml)		8 / 36
Vasse Felix Cane Cut Semillon (375ml)		8 / 32
Digestive –		
Amaro Montenegro		8
Averna		8
Drambuie, Baileys, Kahlua, Ouzo, Limoncello		9
Grappa		9
Hennessy Very Special Cognac		10
Glenfiddich 12 y/o Single Malt Scotch Whisky		10
Seppeltsfield Grand Tawny Port, Grand Muscat, Grand Tokay		8