



MENU AUTUMN 2017

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 5

SOUP

Tuscan Vegetables, Napoli, Legumes, Pulses & Extra Virgin Olive Oil	VG GF 16
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 17 / 25
Panko Crumb, Shallot, Lemon & Garlic	19 / 27
BellaVitano Cheese, Chilli Jam & Fresh Lime	GF 19 / 27
Bacon, Tomato & Worcestershire	20 / 28
Char Grilled Calamari, Baby Spinach, Cherry Tomato, Lime & Mint Aioli	GF 19
Smoked Salmon Tart, Roquette, Radicchio, Dill & Pear Balsamic	23
Roast Pumpkin, Beetroot Puree, Woodside Goats Curd & Pear Balsamic	VG GF 19
Blue Swimmer Crab Croquettes, Cocktail Sauce, Lemon & Dill Oil	19
Mixed Cheese & Caramelised Onion Arancini, Smokey Tomato Reduction & Basil Olive Oil	VG 20
Seared Scallops, Roquette, Fennel & Balsamic Pearls	GF 25

PASTA & RISOTTO

Linguine, Prawns, Scallops, Clams, Snapper, Napoli & Chilli		32
Rigatoni, Chicken Tenderloin, Baby Spinach, Semi Sundried Tomato, Mushroom, Cream & Grana Padano		31
Linguine, Clams, Chilli, Fresh Tomato, Spring Onion, Lemon, Parsley & Extra Virgin Olive Oil		32
Pappardelle, Blue Swimmer Crab, Chilli, Fresh Tomato, Roquette, Lemon & Extra Virgin Olive Oil		32
Pan Fried Potato Gnocchi, Braised Beef Cheek, Leek, Carrot, Shallot Tomato Ragu & Grana Padano		30
Linguine, Atlantic Salmon, Bacon, Cream, Capers & Basil Oil		30
Carnaroli Rice, Roasted Pumpkin, Semi Sundried Tomato, Walnuts, Asparagus, Cream & Grana Padano	VG GF	30
Carnaroli Rice, Prawns, Scallops, Clams, Snapper, Fresh Tomato, Baby Spinach & Prawn Cream	GF	32
Carnaroli Rice, Braised Duck Leg, Smoked Pork Belly, Parsnip, Cream & Fennel	GF	32

*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	32
Atlantic Salmon, Triple Cooked Potatoes, Roquette, Radicchio, Asparagus Smoked Almond & Garlic Aioli	GF	32
Swiss Brown Mushroom & Roast Pumpkin Tart, Woodside Goats Curd, Roquette, Capsicum & Pear Balsamic	VG	30
Pork Rib Eye, Potato & Parsnip Mash, Green Beans, Apple Shallot Chutney & Brandy Jus		32
Crumbed Lamb Loin, Potato Mash, Pea Puree, Asparagus & Mint Glaze		34
Murraylands Beef Eye Fillet (200g)	GF	48
SA MSA Black Angus Beef Sirloin (300g)	GF	36
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)		29
Aust. Prawns (Crumbed, Salt & Pepper)		36
NT Barramundi		33
SA Garfish		29
SA King George Whiting		37
* 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 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.

52 per person (Minimum 2 people)

SIDE DISHES

Salad Greens, Cherry Tomato, Cucumber, Red Onion, Kalamata Olives & Verde Dressing	VG	7
Roquette, Pear, Pancetta, Walnuts, Grana Padano & Shallot Vinaigrette	GF	8
Green Vegetables, Garlic, Lemon & Extra Virgin Olive Oil	GF	8
Triple Cooked Potatoes, Rosemary Oil & Garlic Aioli	VG GF	7
Shoestring Fries & House Tomato Sauce	VG GF	7

DESSERTS

Affogato – Vanilla & White Chocolate Ice Cream, Biscotti & Espresso (Frangelico, Baileys or Amaretto)	GF	15
Sorbet – Lemon	GF	6
Add Lemoncello	GF	11
Lemon Curd Tart, Vanilla Mascarpone, Macadamia Crumble & Blueberry		15
Vanilla Bean Pannacotta, Blueberries, Strawberries & Raspberry Sauce	GF	15
Rhubarb Tart, Crumble, Glazed Strawberry & Vanilla Galliano Cream		15
Chocolate & Hazelnut Semifreddo, Pistachio Praline & Honey	GF	15

CHEESE

Cheese Slate (Serves 2 - 3 people) 35

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
Bera Brachetto (375ml)	11 / 32
Vasse Felix Cane Cut Semillon (375ml)	8 / 32

Digestive –

Amaro Montenegro	8
Averna	8
Drambuie, Baileys, Kahlua, Ouzo, Limoncello	9
Marolo Grappa Di Nebbiolo	9
Hennessy Very Special Cognac	10
Glenfiddich 12 y/o Single Malt Scotch Whisky	10
Seppeltsfield Grand Tawny Port, Grand Muscat, Grand Tokay	8