



\*Friday / Saturday nights we have a minimum 2 course policy for tables of 6 adults & above.  
 (Entrée & Main OR Main & Dessert per person.)  
 \*Sundays incur a 10% surcharge on the total table account.  
 \*Please notify staff if you have any food allergies or dietary requirements when ordering. Thank you.  
 \*Please no split accounts.  
 \*Please note a surcharge will apply on all card transactions.

## CIABATTA BREAD (Baked in house)

Caruso's 'Wild Fields' Extra Virgin Olive Oil & Pear Balsamic	VG 12
Roasted Garlic Butter & Flat Leaf Parsley	VG 12
Cherry Tomato, Buffalo Mozzarella, Basil Oil & Fresh Basil	VG 18
Add Prosciutto	6
Gluten Free Bread, Olive Oil & Pear Balsamic	VG / GF 6
Marinated Sicilian Green Olives	VG / GF 10

## SOUP

Tuscan Vegetables, Napoli, Legumes, Pulses & Extra Virgin Olive Oil	VG / GF 20
Crab Bisque, Lobster Oil & Chives	GF 27

## ENTRÉE

<b>SA Coffin Bay Oysters</b>	<b>½ Doz / Doz</b>
Natural with Lime & Shallot Vinaigrette	GF 27 / 40
BellaVitano Cheese, Chilli Jam & Fresh Lime	GF 32 / 45
Barossa Bacon, Tomato & Worcestershire	GF 32 / 45
Char Grilled Calamari, Baby Spinach, Dill, Cherry Tomato & Garlic Aioli	GF 24
Mixed Cheese & Caramelised Onion Arancini, Romesco & Basil Olive Oil	VG GFO 24
Salt & Pepper Fried Chicken & Spicy Aioli	21

## PASTA & RISOTTO

Linguine, Prawns, Clams, Mussels, Calamari, White Fish, Napoli & Chilli	36
Casarecce, Basil Pesto, Pine Nuts, Buffalo Mozzarella & Parmesan Crumb	VG 33
Pappardelle, Blue Swimmer Crab, Chilli, Fresh Tomato, Roquette, Lemon & Extra Virgin Olive Oil	36
Linguine, Atlantic Salmon, Barossa Bacon, Cream, Basil Oil & Fried Capers	35
Pan Fried Potato Gnocchi, Braised Beef, Tomato Ragù & Grana Padano	36
Pan Fried Potato Gnocchi, Romesco, Charred Zucchini, Olives, Basil Oil, Herbs & Pecorino	VG 34
Carnaroli Rice, Chicken, Pancetta, Baby Peas & Pecorino	GF 33
Carnaroli Rice, Prawns, Chorizo, Peas, Fresh Tomato, Saffron & Lemon	GF 36

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

## SEAFOOD

Aust. Calamari (Grilled, Crumbed, Salt & Pepper)	34
Aust. Prawns (Grilled, Crumbed, Salt & Pepper)	36
Atlantic Salmon (Oven Baked) GF	36
SA Garfish (Grilled, Crumbed, Battered)	36
SA Flathead (Grilled, Crumbed, Battered)	40
SA KG Whiting (Grilled, Crumbed, Battered)	50

\* Choice of Triple Cooked Potatoes OR Thick Cut Chips.

\* Served with Green Salad, Dill Pickle Mayo & Fresh Lemon.

## SEAFOOD PLATTER

- Crumbed SA Garfish
- Grilled Aust. Calamari & Aust. Prawns
- Seared Scallops, Garlic Butter
- Battered SA Flathead
- Salt & Pepper Soft Shell Crab

Choice of Triple Cooked Potatoes  
or Thick Cut Chips.

Served with Roquette Salad, Dill Pickle Mayo,  
Garlic Cream Sauce & Fresh Lemon.

\* 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.

(Serves 2 people) 170

85 add extra person

## MAIN COURSE

Free Range Chicken Breast, Prosciutto,  
Pumpkin Mash, Asparagus,  
Caramelised Onion & Rosemary Cream GF 36

Pork Rib Eye, Potato & Parsnip Mash,  
Green Beans, Apple Shallot Chutney  
& Brandy Jus GF 38

Lamb Loin, Potato Mash,  
Charred Zucchini, Fresh Peas &  
Whipped Lemon Fetta GF 42

MSA Scotch Fillet (250gm)  
Potato Mash, Broccolini, Herb Butter  
and your choice of – GF 55  
*Red Wine Jus*

Or

*Mushroom & Truffle Cream Sauce*

## SIDE DISHES

Salad Greens, Cherry Tomato,  
Red Onion, Olives  
& Shallot Vinaigrette VG / GF 12

Roquette, Pear, Pancetta, Walnuts,  
Grana Padano & Shallot Vinaigrette GF 14

Green Vegetables, Garlic, Anchovy,  
Lemon & Extra Virgin Olive Oil GF 14

Triple Cooked Potato, Rosemary Oil  
Chives & Garlic Aioli VG / GF 12

Thick Cut Chips, Rosemary Oil  
& House Tomato Sauce VG 11

## DESSERT

Vanilla Bean Pannacotta, Crumble,  
Freeze Dried Raspberry, Berry Sorbet GFO 18

Baked Dark Chocolate Cheesecake,  
Biscuit Crumb & Raspberry Ripple  
Ice Cream GFO 18

Adelaide Hills Apple Galette, Crumble,  
Vanilla Bean & Cinnamon Anglaise,  
Caramel  
(Please allow 15 minutes) 20

Affogato –  
Vanilla & White Chocolate Ice Cream,  
Biscotti & Espresso  
(Frangelico, Baileys or Amaretto) GF 18

## CHEESE PLATTER

**Cremeux d'Argental** – *Lyon, France*  
Soft, White Mould, Cow's Milk

**Gorgonzola Piccante** – *Veneto, Italy*  
Blue Mould, Cow's Milk

**Manchego** – *La Mancha, Spain*  
Semi Firm, Sheep's Milk, Aged

Served with Rosemary Ciabatta Croutons  
Red Onion Jam, Muscatels, Fresh Pear  
(Serves 2 – 3 people) 34