



- *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

SA Coffin Bay Oysters ½ Doz / Doz

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

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
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, Clams, Mussels, White Fish, Fresh Tomato, Baby Spinach & Prawn Cream	GF 36

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

SEAFOOD

Aust. Calamari <i>(Grilled, Crumbed, Salt & Pepper)</i>	34
Aust. Prawns <i>(Grilled, Crumbed, Salt & Pepper)</i>	36
Atlantic Salmon <i>(Oven Baked)</i>	GF 36
SA Garfish <i>(Grilled, Crumbed, Battered)</i>	36
SA Flathead <i>(Grilled, Crumbed, Battered)</i>	40
SA KG Whiting <i>(Grilled, Crumbed, Battered)</i>	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'Argentel – *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