



CUCINA + BAR

## ANTIPASTO

### ROSEMARY & OLIVE FOCACCIA (V) BAKED FRESH DAILY

Fresh rosemary, McLaren Vale olives, sea salt, Fleurieu olive oil

### ARANCINI ALL'AMATRICIANA

Pancetta, tomato passata, chili, smoked scamorza

### ARROSTICINI ABRUZZESI

Marga lamb skewers, sea salt, Fleurieu olive oil, rosemary

### RICOTTA & RHUBARB BRUSCHETTA

Whipped ricotta salata, caramelised rhubarb & dates, pistachios

### SMOKED BURRATA

Smoked fresh burrata, Adelaide Hills Packham Pears, Prosciutto di Carpegna, chili infused honey, basil  
(Vegetarian option without Prosciutto available on request)

## PASTA E RISOTTO

### CASARECCE FUNGHI TARTUFO (V)

Fresh winter black truffle, porcini & wild mushrooms, chestnut crema, truffle pecorino

### “TUTTOS” PULLED WAGYU LASAGNA “CHEF'S SIGNATURE”

Pulled wagyu bolognese, salsa bianca, basil, rosemary, mozzarella, grana padano

### SPAGHETTI CARBONARA TRADIZIONALE

Guanciale, egg yolk, pecorino romano, freshly cracked black pepper

### PAPPARDELLE RAGU DI ANTARA ALLA VENETA

Traditional venetian style duck ragu, chili pangrattato, parmigiano reggiano

### LINGUINI ALLO SCOGLIO

Spencer Gulf king prawn & mussel, Yorke Peninsula squid & Goolwa pipis, ripe cherry tomatoes, garlic & chili

### 10 GRILLED OCTOPUS

South Australian octopus, warm nduja dressing, Jerusalem artichokes, tarragon aioli

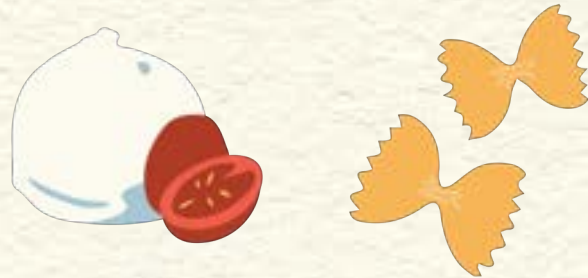
### 22 PIATTO DI ANTIPASTI

Chef's selected local cured and smoked meats, mixed olives, aged balsamic, house pickles

### 24 PIATTO DI FORMAGGIO

Selection of local and imported cheese, lavosh, semi-dried muscatels grapes, Lenswood apple paste, roasted almonds

28



### 45 RISOTTO ALLA ZUCCA (V)

#### “CHEF'S RECOMMENDATION”

Carnaroli rice, roasted butternut pumpkin & zucchini, sage & parmigiano crisp. Try it with shaved fresh winter black truffle +\$15.

39

## TABLESIDE LASAGNA

\$30 PER PERSON

#### ADD ONS

5 grams Adelaide Hills Truffle Company truffle \$20  
Glass of Mollydooker 'Boxer' Shiraz \$16  
Flight of Mollydooker Shiraz Collection \$39

Speciale

28

38

35

## SECONDI

### POLLO ALLA DIAVOLA

Free range spatchcock, Calabrian honey, nduja butter green beans, charred lemon

### COTOLETTA ALLA MILANESE

Barossa Heritage free range pork cutlet, Adelaide Hills apple & celeriac, fennel slaw, “TUTTO” Agrodolce

### PESCE AL CARTOCCIO

Coorong mullet fillets, hazelnut & saffron romesco, estate olives, capers, lemon, seasonal greens

32

### BISTECCA WAGYU

Purebred wagyu rump MB9+, smoked pumpkin crema, vino tinto & gorgonzola DOP burro

### TAGLIO DA MACELLAIO (BUTCHER'S CUT)

Please speak to a team member for details.

## DOLCI

### CARAMELLO DI LATTE “TUTTO” MISU (V) 20 “NONNA'S FAVORITE”

Savoardi fingers, amaretto, whipped mascarpone, caramello di latte

### MIGLIACCIO (V) 20

House baked semolina & ricotta cake, caramelised honey, orange mascarpone

### NEOPOLITAN SUNDAE (V) 20

Semolina crumble with chocolate and port fudge

## CHEF'S FEED ME

\$85 PER PERSON

MINIMUM 2 GUESTS - ALL GUESTS AT TABLE MUST PARTICIPATE - COMPULSORY FOR GROUPS OF 8 GUESTS OR MORE

4 Courses, 7 Tastings | Upgrade to Bistecca for \$15 per person | 10% discount for Accor Plus members | No further discounts apply

## CONTORNI

### 38 INSALATA (V)

Adelaide Hills Packham pear, fennel, winter greens, ricotta salata, roasted pistachios & citrus dressing

### 48 CHARRED ASPARAGUS & BROCCOLINI 18

Dates, pancetta & hazelnuts

### MAC N CHEESE (V) 18

House made quattro formaggi macaroni

### SHOESTRING FRIES 18

Served with tarragon & garlic aioli

68

POA



(V) VEGETARIAN

Our menu and kitchen contain multiple allergens and intolerances that may include wheat, cereals containing gluten, tree nuts, crustacea, eggs, fish, lupin, milk, mollusks, peanuts, sesame seeds, soybeans and added sulphites. Our team will make efforts to accommodate dietary requirements, including the preparation of select dishes without the addition of certain allergens on request (e.g. gluten or wheat), however we cannot guarantee the complete omission of ingredients related to allergens or intolerances due to the shared production and serving environment. Please inform our team if you have a food allergy or intolerance.

WE DO NOT SPLIT BILLS / 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.



**YOU'RE IN  
FOR A**  
*Good Time*

*Winter  
Menu*



# YOU'RE IN FOR A *Good Time*

## LUNCH MON-FRI

12PM - 3PM

Includes a glass of house red/white/sparkling wine/  
beer/soft drink. Not available weekends or public  
holidays. Accor Plus discount does not apply.



## PIATTI DA PRANZO

### CRISPY CHICKEN & WINTER GREENS SALAD

Celeriac & fennel slaw, winter greens,  
citrus vinaigrette

### FILETTO FRITTO

Fried seasonal local fish fillet, fries,  
tarragon & garlic aioli

## PASTA E RISOTTO

### CASARECCE FUNGHI (V)

Winter mixed mushrooms, mascarpone, pecorino

### PAPPARDELLE RAGU DI ANTARA

Traditional venetian style duck ragu, chili pangrattato,  
parmigiano reggiano

### SPAGHETTI BOLOGNESE

Slow cooked pulled wagyu 9+ brisket bolognese,  
parmigiano reggiano

### RISOTTO NDUJA & KING PRAWN

Carnaroli rice, Australian king prawns,  
Calabrian nduja, tomato passata

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## PANINI

### 25 FUNGHI (V)

Roasted mixed mushrooms, basil pesto,  
provolone picante

### 30 BOLOGNA

Mortadella, provolone, picked peppers,  
pistachio gremolata, olives

### IL MANZO

House slow cooked wagyu brisket, provolone,  
pickled roasted peppers, red onions, rocket

## 27 DOLCI

### 32 CARMELLO DI LATTE "TUTTO" MISU

#### "NONNA'S FAVORITE"

Savoirdi fingers, amaretto,  
whipped mascarpone, caramello di latte

### 35 MIGLIACCIO

House baked semolina & ricotta cake,  
caramelised honey, orange mascarpone

### 35 NEOPOLITAN SUNDAE (V)

Semolina crumble with chocolate and port fudge



*Lunch  
Speciale*

# KIDS' Menu

(INCLUDES COMPLIMENTARY DRINK  
AND SCOOP OF HOUSE MADE ICE-CREAM)

## MAIN COURSE

### SPAGHETTI BOLOGNESE 20

Pulled wagyu beef, house tomato sugo, grana padano

### MAC N CHEESE (V) 20

Soft macaroni, four cheese sauce

### CHICKEN & CHIPS 20

Grilled chicken tender bites with chips and salad

### MARGHERITA PIZZA (V) 20

Tomato, cheese, basil with tomato sauce

### HAWAIIAN PIZZA 20

Pineapple, cheese, ham with tomato sauce

## DESSERT

### SEASONAL FRUIT BOWL (VG) 8

Assorted fresh seasonal fruits

### HOT CHOC FUDGE & WALNUT BROWNIE (V) 10

Vanilla bean ice cream & fresh berries

### (V) VEGETARIAN | (VG) VEGAN OPTION.

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