



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

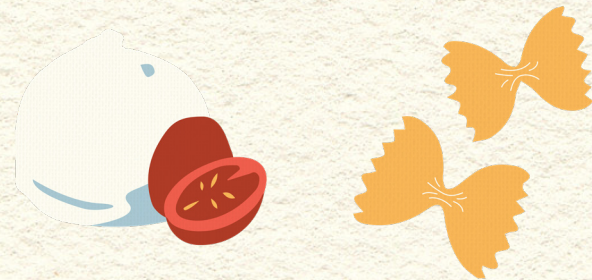
LINGUINI ALLO SCOGLIO
Spencer Gulf king prawn & mussel, Yorke Peninsula squid & Goolwa pipis, ripe cherry tomatoes, garlic & chili

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

38

39

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)
"NONNA'S FAVOURITE"
Savoardi fingers, amaretto, whipped mascarpone, caramello di latte

MIGLIACCIO (V)
House baked semolina & ricotta cake, caramelised honey, orange mascarpone

NEOPOLITAN SUNDAE (V)
Semolina crumble 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
Dates, pancetta & hazelnuts

48 MAC N CHEESE (V)
House made quattro formaggi macaroni

SHOESTRING FRIES
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*