

spring // primavera

ANTIPASTO

pane	<i>organic ciabatta, willunga hills olive oil, balsamic glaze, chilli</i>	5pp gfo + 2
arancini	<i>rocket, house aioli</i>	10 2 pcs gf
	<i>willunga hills olives</i>	5 gf

RISOTTO

mare	<i>local seafood, vino bianco, garlic, parsley</i>	30 gf
patate e pancetta	<i>dutch cream potato, roast garlic, pancetta, dill, house made stock, artisan butter</i>	30 gf

PASTA

pomodoro	<i>pappardelle or gnocchi - house tomato sugo, olives, pangrattato, chilli</i>	26 gfo
pesto	<i>pappardelle or gnocchi - basil, pine nuts, cherry tomatoes</i>	28 gfo
vongole	<i>spaghetti, coffin bay vongole, garlic, vino bianco, chilli</i>	32
ragù di manzo	<i>pappardelle or gnocchi - grass fed fleurieu beef, olives, pomodoro, vino rosso, artisan butter, olive oil</i>	32 gfo

POLENTA

polpette di melanzane	<i>eggplant balls, house tomato sugo</i>	26 gf
piatto venezia	<i>baccalà mantecato, venetian sardines, grilled vegetables w capers</i>	30 gf
spezzatino	<i>slow cooked pasture raised beef, vino rosso, pomodoro</i>	30 gf

LASAGNE

lenticchie	<i>rustic lentil ragù, zucchini, grilled eggplant, pomodoro, olives</i>	28 gfo
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INSALATA

primavera	<i>locally grown greens, thinly sliced fennel, walnuts, seasonal pear, dill, willunga olive oil</i>	14 gf
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