



Breakfast Lunch Dinner

	ENTRÉE	MAIN
PANE		
Oven baked ciabatta with green olive gremolata & South Australian olive oil	\$3.50	
Bruschetta di testa di maiale slow roasted pork bruschetta with black pudding & rocket, mint, macadamia pesto	\$6.90	
Bruschetta con pesce smoked mackerel with fresh tomato, chives & a sherry vinaigrette	\$6.90	
Bruschetta con prosciutto, gorgonzola e pera bruschetta with prosciutto, gorgonzola, pear & honey	\$6.90	
STUZZICHINI		
Calamari fritti crisp fried fresh local calamari with a salad of granny smith apple, radish, beetroot & heirloom carrots; fresh lemon & house made tartare	\$19.90	\$29.90
Piatto di antipasti e calamari platter of antipasto & fresh local calamari with house made tartare	\$15.00 per person	
Selezione antipasto selection of house made antipasto from our daily board	\$19.90	\$28.90
Capesante alla griglia con cavolfiore grilled South Australian scallops with cauliflower trio; pickled, burnt and pureed finished with pancetta crumbs	\$17.90	
Tartar di vitello con uovo di quaglia finely diced veal fillet with quail's egg, sundried tomato pesto & micro basil	\$16.90	
RIGONI'S PASTA E RISOTTI		
Gnocchi di zucca con pancetta pumpkin gnocchi with crisp pancetta, spinach, sundried tomatoes, pine nuts & pumpkin sauce finished with feta	\$17.90	\$26.90
Linguini di pomodoro e peperoncino con chorizo e gamberi tomato & chilli linguini with chorizo, king prawns, slow roasted tomatoes, samphire & rocket	\$19.90	\$29.90
Papardelle con granturco dolce e calamari sweetcorn pasta ribbons with calamari, heirloom cherry tomato passata, squid ink & rainbow chard	\$18.90	\$27.90
Tortellini con pollo chicken tortellini with butter sage sauce, jus drops, snow pea tendrils & crisp fried sage	\$19.90	\$28.90
Spaghetti tutto mare spanner crab meat, black mussels, Spencer Gulf prawns, fish & calamari with garlic, chilli & parsley in a Napoli sauce		\$37.90
Carne piatto da condividere <i>grilled 1kg meat platters to share (4 guests). served with garlic fried potatoes & sautéed seasonal greens with crisp pancetta. please order 24 hours in advance.</i>		
Filetto di manzo all'arrosto roasted scotch fillet with pickled horseradish & bagna cauda		\$200.00
Cremagliera di maiale alla griglia char grilled free range Berkshire pork rack with pickled horseradish & granny smith apple chutney		\$150.00
Spalla di agnello al forno Hay Valley lamb shoulder roast with pickled horseradish & mint salsa verde		\$170.00
Pesce arrosto roasted baby barramundi with garlic, baby fennel, chilli & thyme, confit kipflers & tomato caper sauce		\$190.00
PRINCIPALE		
Rotolo di pollo con pancetta, tartufo e funghi free range chicken rotolo with mushroom & truffle on burnt carrot puree, pickled heirloom carrots, farro & snow pea tendrils		\$36.90
Cremagliera agnello al forno Hay Valley lamb rack with roasted garlic & capsicum puree, grilled spinach polenta cake & mint jus		\$38.90
Pesce alla griglia grilled mullet fillet with confit mullet croquette, sauce nero & kale puree		\$36.90
CONTORNI		
Patate fritte crisp fried potatoes with rosemary salt		\$10.90
Insalata di raddichio e rucola con pecorino wild rocket, raddichio & pecorino salad		\$10.90
Verdi stagionale seasonal greens tossed in horseradish butter		\$10.90
DOLCE		
Tiramisu di Rigoni with cinnamon ice cream & hazelnut biscotti		\$12.90
Panna cotta di barbabietole beetroot panna cotta with pickled golden beets, beetroot puree, candied walnuts & goats curd		\$11.90
Crostata di limoncello lemoncello tart with passionfruit amaretti biscuits, Italian meringue & lime curd dew drops		\$12.90
Baba napolitana neapolitan yeast cake soaked in orange blossom syrup with poopy seed ice cream		\$12.90
Affogato vanilla bean gelati, a shot of espresso & Nocello liqueur		\$13.90
Selezione di formaggi a selection of local & imported cheeses with quince paste, muscatels, mulled figs, lavosh & wholemeal crackers		\$21.90