



THE PROVINCE

BY MATT DE ANGELO

Antipasti

House Baked Italian Bread \$11 V

Boundary Bend extra virgin olive oil, caramelised balsamic vinegar, local Murray pink salt

Prosciutto Di Parma 100g \$21

18-month aged prosciutto di parma

Antipasto Platter for 2 \$46 MGF V

Whipped Ricotta, grilled marinated eggplant & zucchini, roasted red capsicum, fried polenta, frittelle

Quail \$25 GF

Glazed quail, garlic and mushroom puree, grilled baby king oyster mushroom

King Prawns \$26 GF

Grilled King prawns, nduja, pickled shallots & chilli, olive crumb

V - Vegetarian GF - Gluten free

MGF - Can be made gluten free

Public holiday surcharge applies. Sorry no separate accounts.

House Made Pasta

Risotto \$38 V

Spinach & pea puree, sliced beetroot, goats cheese, grated Reggiano Parmigiano

Ricotta Gnocchi \$24 | \$45

Braised Osso Bucco & Ox tail ragu, toasted pane di casa Reggiano Parmigiano

Scallop Tortellini \$24 | \$45

Seared scallops, celeriac puree, apple foam, pear, green oil

Rabbit Pappardelle \$45

Braised rabbit, shallot, baby king oyster mushroom, Reggiano Parmigiano

Morton Bay Bugs Linguine \$46

Morton bay bugs, zucchini, cherry tomatoes, chilli, garlic, capers, rocket, olive oil

Secondi

Roasted Duck Breast \$48 GF

Parsnip and roasted artichokes puree, roasted eggplant, witlof, fig & quince jus

Lamb Rack \$49

Pumpkin & ricotta croquette, pea puree, roasted baby beetroot, black garlic oil dressing

Braised Goat \$49 GF

Potatoes, cannellini beans, spinach, rosemary

Wagyu Sirloin 350g \$85 GF

Marble score 4, Porcini & black garlic butter

Contorni

Bowl of chips \$11

Bitter leaf salad \$12

Tuscan style roast potatoes \$12

Broccolini, garlic, pecorino \$12



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