

CARDONE'S MENU

CIABATTA BREAD

Pendleton Estate Extra Virgin Olive Oil & Pear Balsamic	VG	11
Roasted Garlic Butter & Flat Leaf Parsley	VG	10
Cherry Tomato, Buffalo Mozzarella, Basil Oil, Black Salt	VG	15
Gluten Free Roll & Cultured Butter	VG / GF	4
Marinated Sicilian Green Olives	VG / GF	8

SOUP

Tuscan Vegetables, Napoli, Legumes, Pulses & Extra Virgin Olive Oil	VG / GF	18
Lobster Bisque, Lobster Oil & Chives	GF	25

ENTRÉE

SA Coffin Bay Oysters	½ Doz / Doz
Natural with Lime & Shallot Vinaigrette	GF 20 / 30
Panko Crumb, Shallot, Lemon & Garlic	22 / 33
BellaVitano Cheese, Chilli Jam & Fresh Lime	GF 22 / 33
Roasted Garlic Butter & Grana Padano	GF 22 / 33
Barossa Bacon, Tomato & Worcestershire	GF 22 / 33

Char Grilled Calamari, Baby Spinach, Dill, Cherry Tomato, Garlic Aioli GF 22

Blue Swimmer Crab Croquettes, Cocktail Sauce, Lemon & Dill Oil 23
(GF option available)

Mixed Cheese & Caramelised Onion Arancini, Smokey Tomato & Basil Olive Oil VG 23
(GF option available)

Hervey Bay Scallops, Corn & Parsnip Puree, Chorizo & Dill Oil GF 25

Spencer Gulf Kingfish Sashimi, Pea Puree, Grapefruit, Samphire & White Balsamic GF 26

PASTA & RISOTTO

Linguine, Prawns, Scallops, Clams, Barramundi, Napoli & Chilli 34

Tagliatelle, Chicken, Mushroom, Pancetta, Baby Spinach, Napoli, Cream, Basil Oil & Pecorino 33

Orecchiette, Chorizo, Broccolini, Chilli, Lemon, Pine Nuts, Extra Virgin Olive Oil & Parmesan Crumb 33

Pappardelle, Blue Swimmer Crab, Chilli, Fresh Tomato, Roquette, Lemon & Extra Virgin Olive Oil 33

Pan Fried Potato Gnocchi, Braised Beef Cheek, Leek, Carrot, Shallot Tomato Ragù & Grana Padano 33

Pan Fried Gnocchi, Romesco, Olives, Herbs, Basil Oil & Pecorino VG 33

Linguine, Atlantic Salmon, Bacon, Cream, Capers & Basil Oil 33

Carnaroli Rice, Mushrooms, Baby Peas White Wine, Herbs & Truffle Oil VG / GF 33

Carnaroli Rice, King Prawns, Fresh Tomato, Baby Spinach & Prawn Cream GF 34

*Gluten Free Pasta is available for an extra \$3.00

SEAFOOD

Aust. Calamari (Crumbed, Salt & Pepper)	32
Aust. Prawns (Crumbed, Salt & Pepper)	34
Cone Bay Barramundi	34
SA Garfish	34
SA King George Whiting	44
Spencer Gulf Kingfish	38

* Served Grilled, Crumbed or Battered.

* Choice of Triple Cooked Potatoes
OR Thick Cut Chips.

* Served with Garden Salad & Herb Aioli.

SEAFOOD PLATTER

- Grilled Cone Bay Barramundi, Black Sesame Crumb
- Crumbed SA Garfish
- Grilled Aust. Calamari & Aust. Prawns
- Seared Scallops, Garlic Butter
- Garlic Cream Rock Lobster Tail
- Salt & Pepper Soft Shell Crab

Choice of Triple Cooked Potatoes or Thick Cut Chips.

Served with a Roquette, Pear, Pancetta, Walnut & Grana Padano Salad & Herb Aioli

* Gluten Free option available – Please advise floor staff if you are Gluten Free.

*All of our Grilled Seafood is cooked in an infused oil of Garlic, Parsley & a hint of Chilli.

75 per person (Minimum 2 people)

MAIN COURSE

Free Range Chicken Breast, Prosciutto, Pumpkin Mash, Broccolini, Caramelised Onion & Rosemary Cream	GF	34
Atlantic Salmon, Triple Cooked Potatoes, Roquette, Radicchio, Asparagus, Smoked Almond & Garlic Aioli	GF	34
Pork Rib Eye, Potato & Parsnip Mash, Green Beans, Apple Shallot Chutney & Brandy Jus		35

Crumbed Lamb Loin, Potato Mash, Pea Puree, Asparagus & Mint Glaze		35
---	--	----

36 Degrees South Scotch Fillet (250gm)	GF	42
--	----	----

36 Degrees South T-Bone (600gm)	GF	48
---------------------------------	----	----

Steaks are served with Potato Mash & Greens and your choice of –

Herb Butter & Red Wine Jus

Or

Mushroom & Truffle Cream Sauce

SIDE DISHES

Salad Greens, Cherry Tomato, Red Onion, Olives & Shallot Vinaigrette	VG / GF	10
--	---------	----

Roquette, Pear, Pancetta, Walnuts, Grana Padano & Shallot Vinaigrette	GF	12
---	----	----

Green Vegetables, Garlic, Lemon & Extra Virgin Olive Oil	GF	12
--	----	----

Potato Mash, Truffle Oil & Black Salt	VG / GF	11
---------------------------------------	---------	----

Triple Cooked Salt & Vinegar Potatoes, Chives & Garlic Aioli	VG / GF	12
--	---------	----

Thick Cut Chips, Rosemary Oil & House Tomato Sauce	VG	8
--	----	---

DESSERT

Vanilla Bean Pannacotta, Crumble, Freeze Dried Raspberry, Berry Sorbet		17
--	--	----

Nonna Martini's Tiramisu		16
--------------------------	--	----

Chocolate & Hazelnut Semifreddo, Honeycomb Ice Cream, Pistachio Praline	GF	17
---	----	----

Adelaide Hills Apple Galette, Crumble, Vanilla Bean & Cinnamon Anglaise, Caramel		17
(Please allow 15 minutes)		

Affogato –

Vanilla & White Chocolate Ice Cream, Biscotti & Espresso

(Frangelico, Baileys or Amaretto)	GF	16
-----------------------------------	----	----