



OSTERIA MENU

Winter

SET MENUS

La Panarda
130 p/p

*Multi-course menu inspired
by the traditional Italian 'feed
me' feast originating from the
Abruzzo region of Italy dating
back to 1657.*

VINO DAL SOMM

Mitolo Wine Pairing
70 p/p

Sommeliers Wine Pairing
100 p/p

*A 15% surcharge applies on
public holidays*

GF bread + 4
GF pasta + 6

PANE

House baked bread, salted butter

ANTIPASTI

Villiani DOP prosciutto 16 months, zucchini compote

Gnocco fritto, bresaola, parmesan mousse (2 pc)

Baked smoked caciocavallo, pistacchio

Fermented radicchio, straccietella

Gazander oyster, finger lime, mint oil

ASSAGGINI

Raw beef, anchovy, toast

Tuna crudo, celery, cumquat, fermented chilli

Arrosticini of South Australian lamb, romesco, aged pecorino

Grilled Spencer Gulf prawns, chilli, tomato (3 pc)

Salt baked celeriac, lardo, parmesan

Scorched leeks, ricotta, hazelnut, aged balsamic

PASTA E RISOTTO

Herb gnocchi, castelmagno sauce, hazelnut

Creste di gallo, tomato, capsicum, parmesan

Risotto nero, grilled octopus

Tagliatelle bone marrow cacio e pepe

Port Broughton crab cappellacci, saffron, tarragon, chilli

Reginette, milk braised pork and veal ragù, reggiano

Slow cooked beef cannelloni, passata, sage, pecorino

BRACE E FORNO

250g Grilled swordfish, sautee rapini, currents, lemon caper butter

300g Grass fed sirloin, jus

350g House aged scotch fillet, jus

1kg Bistecca alla fiorentina, roasted garlic, jus

Nose to tail of local lamb, rack, shoulder, tongue, sweetbreads,
cauliflower, potato

Slow cooked cauliflower, braised borlotti beans, salsa verde

CONTORNI

Crispy Mitolo Farms potato's, rosemary and garlic salt

Insalata of garden leaves, onion, tomato vinaigrette

Heritage tomato salad, shallot, 12 year old balsamic

Creamed spinach

Mashed Mitolo Farms potato's

DOLCI

Warm autumnal fruit tart

Tiramisu semifreddo, chocolate, hazelnut, almond

Raspberry and vanilla bombe alaska

Bigné of poached pear & white chocolate

Selection of our daily gelato & sorbet

A selection of formaggi served with zucchini relish and lavosh

- Castelmagno

- DOP Taleggio

- Gorgonzola

MITOLO

