



# THE PROVINCE

BY MATT DE ANGELO

## Antipasti

**Freshly Baked Rustic Italian Bread** \$10 V

**Shared Platter For Two** A selection of traditional homemade Italian appetizers \$36 MGF

**Sliced Cured Meats For Two** Prosciutto di parma, curded Italian sausage, Salami, Provolone, crissini \$34

**Beef Carpaccio Salad** Eye fillet, pecorino, capers, zucchini, rocket \$20 GF

**Eggplant & Goats Cheese Croquette's** Fried eggplant, goats cheese, prosciutto di parma, roasted capsicum, basil pesto \$19

**WA Sardines** Panko crumbed sardine fillets, olive paste, aioli, pickled fennel & capers \$18

**Ricotta Stuffed Zucchini Flowers** Pea puree, corn, tomato, aioli \$18 V GF

## Pasta di casa e risotto

**Venison Ragu Potato Gnocchi** Venison, shallots, gremolata, grated pecorino \$19/\$38

**Pappardelle & Quail** Hand cut pappardelle, deboned quail, cream, marsala, mixed mushrooms \$36

**Maccheroni & Roasted Eggplant** Handmade Maccheroni, roasted eggplant, zucchini, tomato, basil pesto, pecorino \$34 V

**Spicy Italian Sausage Risotto** House made Italian sausage, peas, tomato, grana padano \$36 GF

**Ravioli Pumpkin & Ricotta** Roasted pumpkin & ricotta filling, pine nuts, sage butter, truffle oil, pecorino \$18/\$35 V

**Spaghetti Marinara** Moreton bay bugs, vongoli, squid, capers, cherry tomato's, rocket, chilli, garlic \$39

## Secondi

**Stuffed Rolled Pork Belly** Spinach, walnuts, roasted cherry tomato's pumpkin puree, sherry jus \$38

**Roast Duck Breast** Mixed mushroom, fried cauliflower, mulberry jus \$40 MGF

**Roasted Lamb Rump** Truffle oil potato galette, onion jam, salsa verde \$37 GF

**Free Range Char Grilled Poussin** Marinated lemon & thyme, pancetta, kale & grated pecorino \$36GF

**.300g Scotch fillet** Grain fed, mixed mushroom jus \$42GF

**.200g Grain Fed Eye Fillet** Polenta chip, zucchini puree, radishes \$48 GF

## Dolce

**Tiramisu panna cotta** savoiardi biscuits, chocolate soil \$15 MGF

**Poach pear** Sangiovese red wine, lemonsello creamed mascarpone cheese, toasted oat crumbs \$15

**Milk chocolate mousse** Salted caramel, dark chocolate soil, macadamia nuts & honey semifreddo, raspberry gel \$16 GF

**Affogato**, house made vanilla bean ice cream, espresso coffee & liqueur \$16

**Cheese platter**, a selection of cheeses with local sun Muscat clusters (serves 2 people) \$26

**Kids menu Available**

**Please Enquire for Functions**

**Opening Hours - Tuesday to Saturday 6pm**

**Phone (03) 5021 5550**

**[www.theprovince.net.au](http://www.theprovince.net.au) email – [info@theprovince.net.au](mailto:info@theprovince.net.au)**

*Sorry no separate accounts available. Public holiday surcharge applies.*