ANDIAMO

BAR & DINING

APPETISERS

Buxton Smoked Trout Croquettes (3 pcs) | A — $18
Tartare

Burrata with Chargrilled Zucchini | V VGO GF — $26
Basil salad and green olive pesto

Bruschetta | V VGO — $18
Toasted brioche topped with tomatoes, fresh basil, spanish onion and balsamic

Prawn and Mint Salad | GF | I — $26
Whipped ricotta and melon

MAINS

Chargrilled Chicken | GF — $46
Hispi cabbage, tahini and Cathedral Ranges Messmate Honey

Red Wine Beef Cheeks — $52
Mash potato, crispy onion rings and salsa verde

Roasted Eggplant | VGO GF — $46
Harissa, hazelnuts and herbs

Whole Baked Buxton Trout (for two) | GF |A — $78
Buerre noisette

Tenderloin (250g) | GF — $69
Caramelised yoghurt, pickled kohlrabi and red wine jus

Southern Ranges Scotch (350g) | GF — $69
Caramelised yoghurt, pickled kohlrabi and red wine jus

V Vegetarian | VGO Vegan Option Available | GF Gluten Free
Seafood Origin (A) Australian (I) Imported (M) Mixed

Our menu and kitchen contain multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.

ANDIAMO

BAR & DINING

PASTA

Agnello Ragu Pappardelle — $44
Braised lamb ragu

Risotto | V — $44
Porcini mushrooms, butternut pumpkin and truffle

Gamberoni Aglio Olio; Rummo Spaghetti |I — $44
Spicy prawns

SIDES

Broccolini | GF — $17
Kalamata and Buxton black garlic

Fired Kipflers | GF — $17

Dressed Mixed Leaves| GF V — $15
Housemade ricotta salata

DESSERTS

Chocolate Mousse & Hazelnut Log Cake — $18
With hazelnut praline crémeux

Baked New York Cheesecake — $18
With roasted rhubard, berry coulis & snow sugar shortbread

Vanilla Panna Cotta — $18
With fresh mango & coconut salad, finished with mango gel

V Vegetarian | VGO Vegan Option Available | GF Gluten Free
Seafood Origin (A) Australian (I) Imported (M) Mixed

Our menu and kitchen contain multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.