

TUTTO

CUCINA + BAR

ANTIPASTO

ROSEMARY & OLIVE FOCACCIA (V) BAKED FRESH DAILY

Fresh rosemary, McLaren Vale olives, sea salt, Fleurieu olive oil

ARANCINI ALL'AMATRICIANA

Pancetta, tomato passata, chili, smoked scamorza

ARROSTICINI ABRUZZESI

Marga lamb skewers, sea salt, Fleurieu olive oil, rosemary

RICOTTA & RHUBARB BRUSCHETTA""

Whipped ricotta salata, caramelised rhubarb & dates, pistachios

SMOKED BURRATA

Smoked fresh burrata, Adelaide Hills Packham pears, prosciutto di carpegna, chili infused honey, basil
(Vegetarian option without prosciutto available on request)

GRILLED OCTOPUS

South Australian octopus, warm nduja dressing, Jerusalem artichokes, tarragon aioli

PASTA E RISOTTO

SPAGHETTI AL SICILIAN PESTO DI PISTACHIO (V)

Fresh basil, pistachio, parmesan pesto, Burrata, heirloom tomatoes

"TUTTOS" PULLED WAGYU LASAGNA "CHEF'S SIGNATURE"

Pulled wagyu bolognese, salsa bianca, basil, rosemary, mozzarella, grana padano

SPAGHETTI CARBONARA "TRADIZIONALE" 36

Guanciale, egg yolk, pecorino romano, freshly cracked black pepper

PAPPARDELLE RAGU DI ANTARA ALLA VENETA

Traditional Venetian style duck ragu, chili pangrattato, parmigiano reggiano

10 PIATTO DI ANTIPASTI

Chef's selected local cured and smoked meats, mixed olives, aged balsamic, house pickles

22 PIATTO DI FORMAGGIO

Selection of local and imported cheese, lavosh, semi-dried muscatels grapes, Lenswood apple paste, roasted almonds

24

22

28

28



35 LINGUINI ALLO SCOGLIO

Spencer Gulf king prawn & mussel, Yorke Peninsula squid & Goolwa pipis, ripe cherry tomatoes, garlic & chili

39 RISOTTO ALLA ZUCCA (V) "CHEF'S RECOMMENDATION"

Carnaroli rice, roasted butternut pumpkin & zucchini, sage & parmigiano crisp.

38



38

35

SECONDI

POLLO ALLA DIAVOLA

Free range spatchcock, Calabrian honey, nduja butter green beans, charred lemon

COTOLETTA ALLA MILANESE

Barossa Heritage free range pork cutlet, Adelaide Hills apple & celeriac, fennel slaw, "TUTTO" Agrodolce

PESCE AL CARTOCCIO

Coorong mullet filets, hazelnut & saffron romesco, estate olives, capers, lemon, seasonal greens

BISTECCA WAGYU

Purebred wagyu rump MB9+, smoked pumpkin crema, vino tinto & gorgonzola DOP burro

39 TAGLIO DA MACELLAIO (BUTCHER'S CUT)

Please speak to a team member for details.

32

DOLCI

BLOOD ORANGE & PISTACHIO "TUTTO" MISU (V) "NONNA'S FAVOURITE"

Savoardi fingers, Grand Marnier, whipped mascarpone, blood orange, pistachio

MIGLIACCIO (V)

House baked semolina & ricotta cake, caramelised honey, orange mascarpone

NEOPOLITAN SUNDAE (V)

Semolina crumble chocolate and port fudge

38 INSALATA (V)

Adelaide Hills Packham pear, fennel, winter greens, ricotta salata, roasted pistachios & citrus dressing

48 CHARRED ASPARAGUS & BROCCOLINI

Dates, pancetta & hazelnuts

48 MAC N CHEESE (V)

House made quattro formaggi macaroni

SHOESTRING FRIES

Served with tarragon & garlic aioli

68

POA

20

20

20

CHEF'S FEED ME

\$85 PER PERSON

MINIMUM 2 GUESTS - ALL GUESTS AT TABLE MUST PARTICIPATE - COMPULSORY FOR GROUPS OF 8 GUESTS OR MORE

4 Courses, 7 Tastings | Upgrade to Bistecca for \$15 per person | 10% discount for Accor Plus members | No further discounts apply



Our menu and kitchen contain multiple allergens and intolerances that may include wheat, cereals containing gluten, tree nuts, crustacea, eggs, fish, lupin, milk, mollusks, peanuts, sesame seeds, soybeans and added sulphites. Our team will make efforts to accommodate dietary requirements, including the preparation of select dishes without the addition of certain allergens on request (e.g. gluten or wheat), however we cannot guarantee the complete omission of ingredients related to allergens or intolerances due to the shared production and serving environment. Please inform our team if you have a food allergy or intolerance.

WE DO NOT SPLIT BILLS / 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.

(V) VEGETARIAN