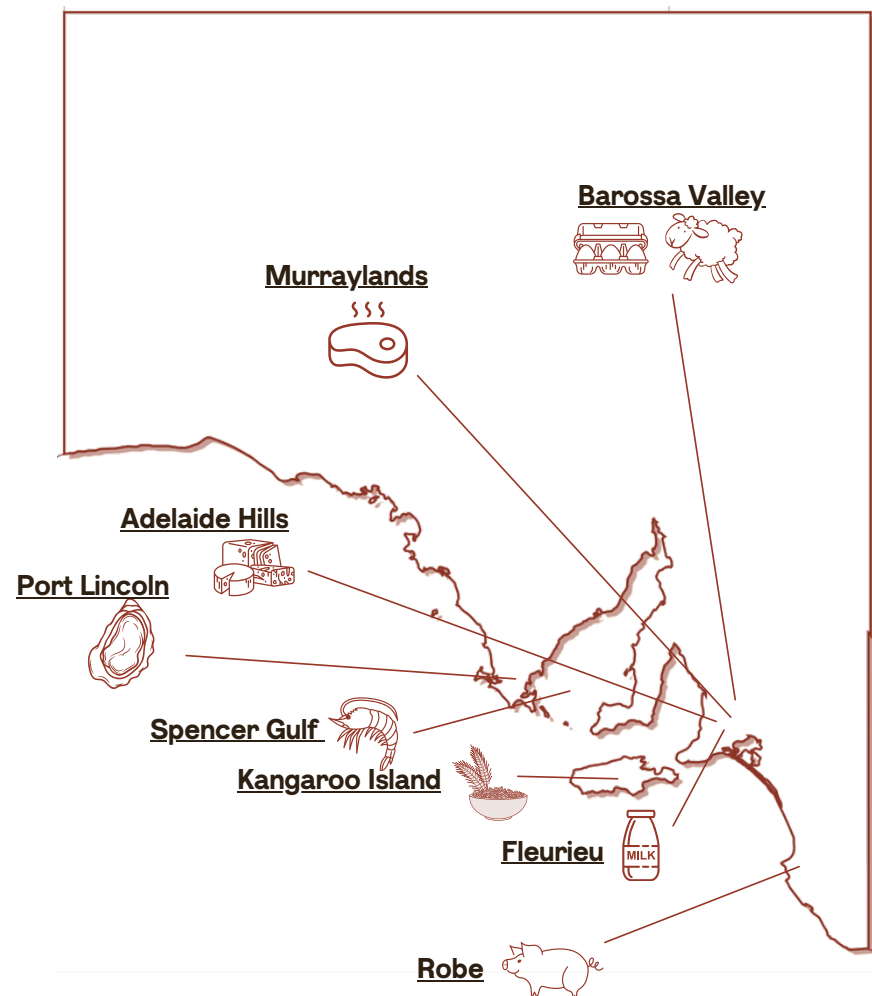




MODERN ITALIAN CUISINE

We love local, by dining with us you are supporting South Australian producers, businesses and jobs. See below where we source our produce from.



**CELEBRATING OUR LOCAL SUPPLIERS:**

Lucias Smallgoods  
Adelaide Central Markets  
Cheese Section 28

Coffee by Will and Co  
Beer By Jeff  
Bread by Sheoak Bakery

Meat by Thomas Farms  
Seafood Samtass Bros  
Dairy by Michael

Every care is taken to ensure dietary information is accurate and up to date. Please let us know if you have any severe allergies so we can ensure to cater to your requirements.

Market & Meander is a cashless venue.

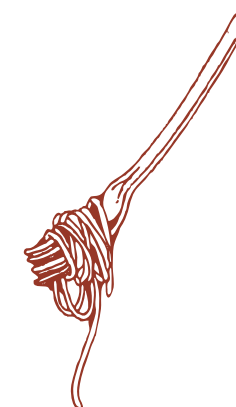
Credit card payments incur a merchant service fee of 3% for Diners and JCB and 1.9% of other cards including American Express in addition to the total amount payable. No split accounts, thank you.

15% public holiday and 10% Sunday surcharge applies

Proudly sourcing South Australian produce

# MARKET & MEANDER

MODERN ITALIAN CUISINE



## FEED ME MENU Minimum 2 people

Sit back, relax and let Executive Chef Gabriele Pezzimenti and his team deliver their favourite selection from our menu.  
All tables of 8 or more dine on our Feed-Me Menu

- I'M HUNGRY (2 - COURSES) 70 PP  
I'M VERY HUNGRY (3 - COURSES) 80 PP

## ANTIPASTI "ENTREE"

- 24 CURED ATLANTIC SALMON CEVICHE GF  
Chilli Prawn Crackers | Olson's Smoked Salt | House Lemon Puree
- 24 MUSSELS GORGONZOLA GFA  
Port Lincoln Mussels | Smoked Gorgonzola | White Wine | Shallots
- 23 VITELLO TONNATO GF  
Veal Tenderloin | Tuna Mayo | Baby Capers | Cured Egg Yolk
- 21 CRUDO E MELONE GF  
Tuscan Prosciutto | Honeydew Sliced Melon | Ground Black Pepper
- 23 N'DUJA POTATO CROQUETTE (4 croquettes)  
Spicy Calabrian Pork Sausage Croquette | Herbed Mayo
- 18 FRITTO MISTO DI VERDURE GF, DF, V, VE  
Gluten-Free Battered Seasonal Vegetables | Chilli & Lime Seasoning | Piquillo Peppers Mayo Dip
- 19 M&M CAPRESE GF, V  
Buffalo Mozzarella | Heirloom Tomatoes | Fennel | Olive Crumb

## PRIMI "PASTA"

- 43 LOBSTER RISOTTO GF, VE  
Lobster Tail | Single-Origin Arborio Rice | Mascarpone Salmon Roe | Citrus Zest
- 29 LASAGNE GF, VE, DF  
Pumpkin | Soy Béchamel | Neapolitan Sauce | Nutritional Yeast
- 37 TAGLIATELLE PIPIS E GAMBERI  
Goolwa Clams | Prawns | Chiffonade Mint | Medley Cherry Tomatoes
- 28 GNOCCHI V, GF  
House Potato Gnocchi | Radicchio & Saffron | Cream | 36-Month-Aged Parmigiano Cheese | Zucchini
- 34 BUCATINI FUNGHI V, VE  
Homemade Bucatini Pasta | Mushroom Ragu | Pecorino Cheese
- 37 CASONCELLI ALLA BERGAMASCA  
Pork Ravioli | Guanciale | Sage | Brown Butter | 36-Month-Aged Parmigiano Cheese



## "MAINS" SECONDI

- GF MARKET FISH 47  
Parrilla-Grilled Fillet | 'Crudaiola' Dressing of Tomatoes, Green Sicilian Olives & Baby Capers | Mixed Green Salad (Add Saffron Mash for \$6)
- GF MARKET STEAK 57  
Creamy Saffron Mash | Oyster Mushrooms | Puttanesca Butter
- GF OVERNIGHT BRAISED LAMB SHANK 41  
Parsnip Puree | Marinated Zucchini | Smoked Pine Nuts
- VE SICILIAN CAULIFLOWER 34  
Hearty Spiced Oven-Roasted Half Cauliflower | Honey Caper Vinaigrette | Cauliflower Puree


## "SIDES" CONTORNI

- V, GF MIXED MARKET SALAD 12  
Adelaide Cold-Pressed Lemon Oil | Chardonnay Vinegar | Parmigiano Cheese | Citrus
- VE, GF, DF CUCUMBER 12  
Fresh Cucumber | Black Pepper | Mint | South Australian Extra Virgin Olive Oil | Balsamic
- VE, GF, DF BROCCOLINI 12  
Charred Broccoli | Local Cold-Pressed Chilli Oil
- V, GF, DF SHOESTRING POTATO FRIES 13  
Served With Tomato Sauce & Kewpie Mayonnaise

## "DESSERTS" LA VITA E' DOLCE

- V CITRUS, CAMPARI & YOGHURT UPSIDE DOWN CAKE 16  
Orange Crème Anglaise
- V PANNA COTTA 16  
Amarena Cherry and Vanilla Panna Cotta
- V AMARETTO TIRAMISU 16  
Roasted Nuts | Amaretto Liqueur | Vanilla Bean | Dark Cacao
- V SGROPPINO 14  
Lemon Sorbet | Prosecco

## SHARE YOUR MEAL & TAG US

-  @marketandmeander
-  @marketandmeander  
@gabrielechef

Dietary Menu Key - Ask Our Team  
GF - Gluten Free  
GFA - Gluten Free Option Available  
V - Vegetarian  
VE - Vegan Option Available  
DF - Dairy Free

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