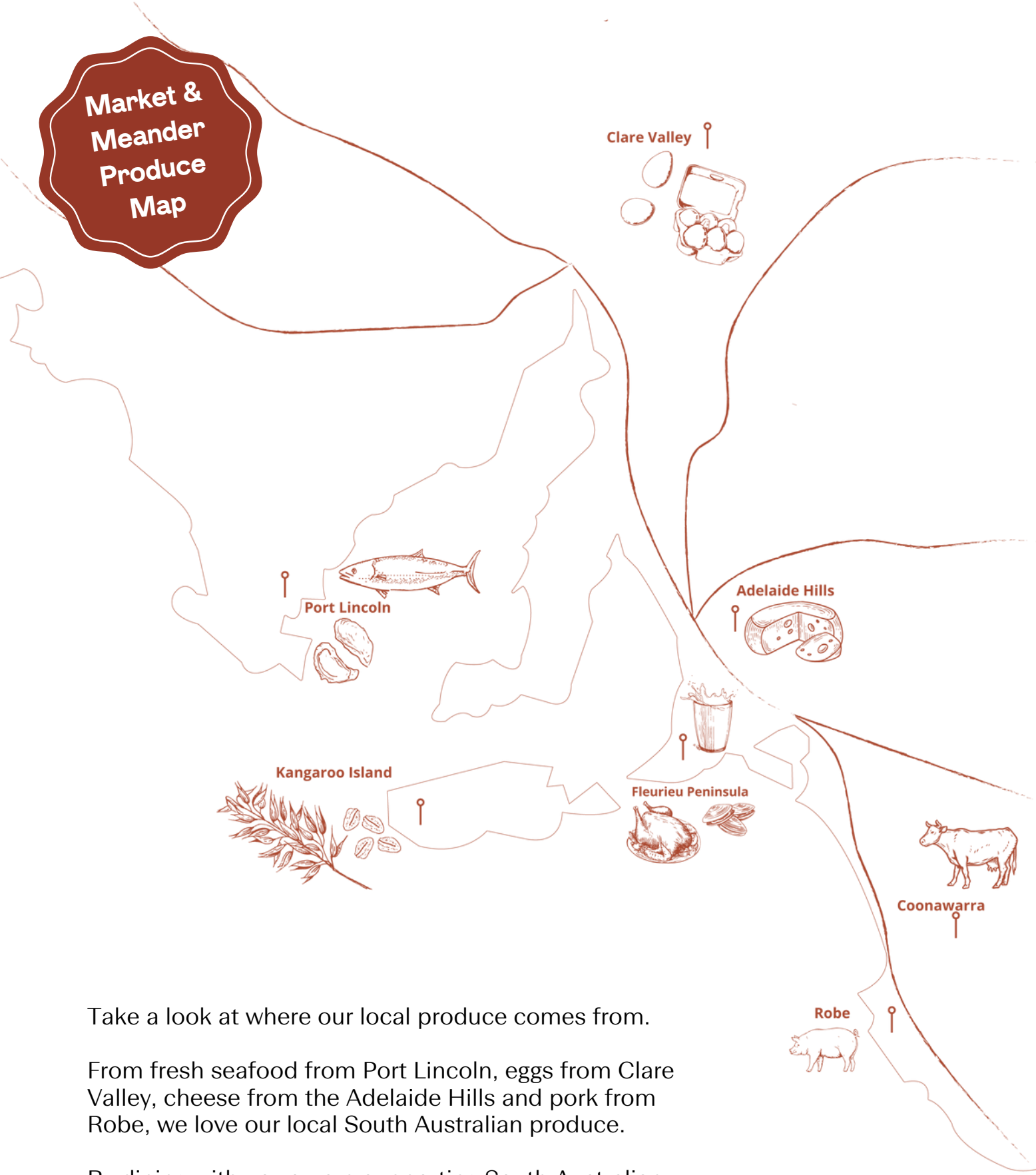


Market & Meander Produce Map



Take a look at where our local produce comes from.

From fresh seafood from Port Lincoln, eggs from Clare Valley, cheese from the Adelaide Hills and pork from Robe, we love our local South Australian produce.

By dining with us you are supporting South Australian producers, businesses and jobs.

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

MARKET & MEANDER

MODERN ITALIAN CUISINE

OUR CULINARY GOAL



Our Michelin-trained Executive Chef Gabriele Pezzimenti creates authentic Northern Italian meals, straight from the heart.

Our restaurant pays tribute to the multicultural influences of Grote and Gouger Street, offering a menu that highlights the flavours of Italy with a modern twist.

Savour our rustic Italian dishes crafted with fresh, locally sourced ingredients right from our friends at the Adelaide Central Markets, paired with an award-winning wine list featuring the best drops from our region.

FEED ME MENU



Sit back, relax, & let Executive Chef Gabriele Pezzimenti & his team deliver their favorite selection from our menu.
Minimum 2 people
All tables of 8 or more dine on our feed-me menu

I'm hungry \$75pp
(2 courses - Entree, main & sides)

I'm very hungry \$85pp
(3 courses - Entree, main, sides & dessert)

ANTIPASTI Entree



Bruschetta Granchio *GFA* \$26
Blue swimmer crab, chive, lemon oil, cold-pressed chilli, Sheoak sourdough

Il Manzo *GFA* \$29
Wagyu ceviche, caper mayo, house-cured egg yolk, smoked oil

Il Crudo *GF* \$28
Kingfish, apple & lime dressing, preserved cucumber

Il Tramezzino \$22
Rosemary focaccia, mortadella, pistachio

Gnocco Fritto *V* \$23
Deep-fried potato gnocchi, parmesan, black truffle mayo

PRIMI Pasta & More



Casoncelli \$40
Homemade pork & pear ravioli, brown butter, sage, crispy pork guanciale
Staple dish at M&M, from Bergamo, Chef Gab's hometown in Italy

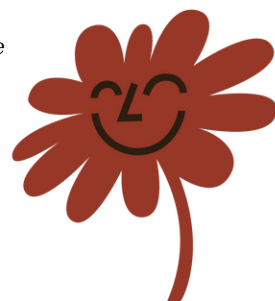
Gnocchi Verdi *V, VGA* \$38
Spinach gnocchi, kale, pine nuts, enoki & oyster mushrooms

Spaghetti Nero *GFA* \$39
Squid-ink spaghetti, prawn, bottarga, lemon oil

Tubetti Ossobuco \$42
Short half-tube homemade pasta, braised ossobuco "Milanese style", 24-month Parmigiano Reggiano

Fregola Vongole *GFA* \$38
Sardinian sundried pasta pearls, Goolwa pipis, fresh mint, fennel, chardonnay wine

Dietary Menu Key
Ask our team for more information
GF - Gluten Free
GFA - Gluten Free Available
V - Vegetarian
VG - Vegan
VGA - Vegan available



SHARE YOUR MEAL
& TAG US
@marketandmeander
@gabrielechef

SECONDI Meats & Fish



Il Merluzzo *GF* \$47
Murray cod, kale, mushrooms, miso

L'Anatra *GF* \$46
Confit duck leg, natural yogurt & citrus zest, garlic butter, stone fruit

Il Porco *GF* \$47
Marinated pork cutlet, brown apple sauce, pickled jalapeno, green pea puree

La Bistecca di Manzo *GF* \$72
Wagyu steak MB5-6 300g, chimichurri, braised onion

La Vegana *VG, GFA* \$28
Eggplant caponata, Sheoak sourdough

CONTORNI Side Dishes



Insalata *V* \$12
Picked market salad, citrus, Pendleton chardonnay vinegar, lemon oil, parmigiano

Patate *V* \$13
Cocktail potatoes, togarashi, miso mayo, chives

Zucchini *V* \$12
Grilled zucchini, cashew cream, lime seasoning

Rainbow *V* \$13
Mixed beetroot, feta, orange balsamic

DOLCI Sweets



Matcha Cheesecake *V* \$22

Soy Pannacotta *V, GF* \$16
Pomegranate compote

Pineapple Upside-Down Cake *V* \$16
Bourbon cream

Salted Caramel Tiramisu *V* \$19
Amaretti biscuits, Captain Morgan Spiced Rum