OPEN 7 DAYS

MARKET & MEANDER

Modern Italian Cuisine

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STUZZICHINI | SMALL BITES

OLIVE Warm citrus-marinated Adelaide Rio Vista olives *11*

ARANCINI Mushroom & truffle arancini, parmigiano, truffle mayo *11 (V)*

★ **PANE E BURRO** House-baked focaccia, garlic–herb butter, salt flakes 9

+ hand-cut truffle salami 9, + pistachio mortadella 9

CROSTINI Toasted baguette, gorgonzola, poached pears, balsamico *14 (V)*

ANTIPASTI

KINGFISH CRUDO "ADELAIDE SUMMER" Cured kingfish, avocado purée, green chilli, pickled grapes, finger limes, pane carasau *28*

FUNGHI Crispy buckwheat-tempura mushrooms, truffle mayo, togarashi spice kick *16*

★ **BURRATA** Smoked cherry tomatoes, Burrata Vannella 75g, warm gnocco fritto *25 (V)*

BRESAOLA Beef bresaola carpaccio, parmesan crisp, rocket, white balsamic 29

PRIMI

★ **CASONCELLI** Handmade pork & pear ravioli, brown butter, sage, pork guanciale 39

★ **TAGLIATELLE** House-made tagliatelle, slow-cooked beef cheek ragù, pecorino *39*

CACIO E PEPE Sardinian fregola, asparagus, sundried tomato mascarpone, thyme *34 (V)*

PACCHERI "Half-tube" pasta, vodka tomato-cream sauce, parmigiano *34 (V)*

ARRABBIATA Chilli-infused tonnarelli, octopus confit, crispy chilli butter *38*

SPAGHETTI NERO *Rustichella spaghetti, prawns, blue swimmer crab, lemon zest, pilu bottarga, mint 42*

SECONDI

PORCO Miso-marinated pork cutlet, sautéed mushrooms, pumpkin purée *44*

POLLO Half boneless chicken, citrus yoghurt, grilled zucchini 44

WHOLE MARKET FISH Baked in parchment with olives, cherry tomatoes, herbs — served with insalata 69

★ **BISTECCA** 350g grass-fed rib-eye on the bone, M&M chimichurri *79*

Choice of salad or fries

CONTORNI

★ **ZUCCHINI** Grilled zucchini, cashew cream *14*

LATTUGA Grilled baby cos, spicy anchovy mayo *14*

CETRIOLI Preserved baby cucumbers, vincotto, olive oil *14 (V)*

DOLCI

ROSE & LYCHEE JELLY *17*

PINA COLADA TIRAMISÙ coconut flakes *17 (V)*

COFFEE CRÈME BRÛLÉE with vanilla cream *17 (V)*

★ **ZEPPOLE** Italian mini doughnuts, cinnamon sugar, vanilla custard *17 (V)*

FEED ME

Can't decide? Sit back, relax, and let Executive Chef Gabriele Pezzimenti and his team deliver their favourite selection from our menu 95*pp*

Minimum 2 people. All tables of 8 or more dine on our feed me menu.

Add paired wines *20pp*

(V) Vegetarian
Vegan
Gluten Free
★ Signature Dish

Ask our team for more information on dietaries. Gluten Free spaghetti pasta available. 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