

# PROVINCIAL

## NIBBLES

### Pickled Octopus \$ 4.90

Super tender, pickled with brown vinegar, garlic oil & herbs.

### White Anchovies \$ 5.50

Prized marinated fillets served with bocconcini, pesto, & garlic oil

### Provincial Antipasto \$ 21.50 ( for the table )

Mixed cuts of cured meats , saganaki cheese, sweet pickled gherkins & marinated Mediterranean allsorts.

**Enjoy** it wit a shot of iced mastiha plant ouzo. \$ 7.50 per shot

## BREADS

### Hot Ciabatta Bread \$ 7.50

3 Oven baked rolls, with compound butter, garlic oil & balsamic reduction

### Trio Of Dips \$ 9.50

Served with oil brushed Char Grilled Mountain Pita Bread

### Tomato Bruchetta \$ 7.50

Cherry tomato, fresh basil, Spanish onion, on pesto fetta spread, drizzled with extra virgin olive oil & balsamic reduction.

## APERITIF \$ 9.50ea.

### Bellini

Peach, berry, sparkling wine

### Pommetini

Apple sour, berry, sparkling wine

### Camporello

Campari, lime, lemon, soda

## ENTREE

### Oysters Natural

Served with lemon wedges  
1/2 Doz \$ 17 Doz \$ 26

### Oysters Provincial Kilpatrick

with Bbq chorizo & smoked sweet paprika salsa  
1/2 Doz \$ 18 Doz \$ 29

### Seared Sea Scallops \$ 17.90

Pan seared in sweet butter, served with creamy spinach, caper tomato coulis and pancetta sails.

### Lobster Bisque \$ 14.90

Classic French bisque, seasoned & served with segments of Lobster & crusty bread.

### Lemon Pepper Calamari \$ 13.60

Shallow fried tender calamari served on a leafy green salad with tarter sauce.

### Pork Belly \$ 14.90

Slow roasted, crispy skin pork belly, served on a celeriac & apple puree.

### Vegetarian Spring Rolls \$ 12.90

Mixed vegetables wrapped in light spring roll paper, served with leafy greens & plum sweet chili dipping sauce.

## SALADS

### Calamari Salad \$ 16.90

Lightly fried calamari, tossed with Greek salad & fetta.

### Caesar Salad \$ 14.90

Crisp baby cos lettuce, tossed in our Provincial Caesar dressing, with crispy pancetta, parmesan cheese, crisp croutons, poached egg, & anchovies.

### Provincial Beef Salad \$ 16.90

Crisp garden leaves tossed with bean sprouts, coriander, snow peas, toasted cashews, mango & pear with a tangy dressing

### Warm Chicken Salad \$ 16.90

Tender Chicken, marinated in pesto then grilled, served with, semi sun-dried tomatoes, pancetta, pine nuts, Spanish onion, croutons, tossed with leafy greens & our house dressing.

## PASTA

### Sweet Braised Lamb \$ 19.90

Berre Rouge tomato braised Lamb shoulder w/ roasted bone marrow & cinnamon quill sauce, oozed over traditional al' dente shell pasta

### Carbonara \$ 1 9.90

Pancetta & leek, pan-fried and tossed with grated parmesan, egg, & topped with grated dry goats cheese.

### Spinach & Ricotta Gnocchi "home-made" \$ 21.90

Cooked in a creamy gorgonzola cheese and pesto sauce.

### Agajola Squid \$ 21.90

Wine & parsley sautéed whole squid with garlic & more garlic. Tossed with parmesan, fresh herbs, pine nuts and toasted bread crumbs

### Chorizo Black Mussels \$ 22.90

Soaked and sautéed in a tomato white wine chili broth, with chopped chorizo, fresh herbs, & crisp grilled bread

### Chili Prawns & Scallops \$ 22.90

Selection of sautéed prawn cutlets & sea scallops tossed in confit garlic, fresh herbs, chili, and extra virgin olive oil.

## FILLED PASTA

### Crab & Spinach Shells \$ 24.90

Premium spanner crab meat mixed with spinach & béchamel, stuffed into large pasta shells & baked with a rich Abalone sauce.

### Prawn & Salmon Raviolo Entrée size only \$ 16.90

Individually made and pressed, then poached & sautéed with saffron & fennel creme de rouge sauce

## RISOTTO

### Pesto Chicken Risotto \$ 21.90

Pan sautéed chicken, pancetta, and field mushrooms, reduced down with a white wine chicken stock, parmesan cheese and fresh pesto.

### Pork & Duck Risotto \$ 23.90

Pan sautéed with leek, spinach, & rhubarb. Reduced down with red wine & confit stock.

Vegetable risotto available on Req,

## MAINS

### Mediterranean Vegetable Stack \$ 18.90

Sliced fetta cheese stacked with grilled eggplant, field mushroom, pumpkin, capsicum, and zucchini, dressed with crispy lavash bread, & Tzatziki.

### Barramundi \$ 25.90

Grilled fillet of Barramundi topped with crushed macadamia nuts and shredded coconut, served on a prawn & coriander risotto, with a coconut curry broth moat.

### Mignon of Pork \$ 29.50

Pork loin wrapped in prosciutto, grilled and baked, served with a cream butter white wine & sage sauce, served on truffle oil mash.

### Provincial Chicken \$ 25.90

Pan seared chicken breast, stuffed with fetta, sundried tomato, & spinach. Drizzled with white wine tarragon sauce, on herbed up roasted kipfler potatoes.

### Crispy Skin Salmon \$ 25.90

Cooked medium, with sweet Soya, chili and lime glaze, on asparagus and zesty silver beet.

### Duck Confit \$ 31.90

Classically prepared. Served on soft bean puree with prosciutto wrapped asparagus, fig and grape chutney, topped with pistachio/praline dust and citrus juz.

### Lamb Rump \$ 27.90

Char-grilled rump , served pink, on grilled mixed Mediterranean vegetables, with tzatziki, & juz dressing.

### Herb Crusted Veal \$ 25.90

Herb crusted veal scaloppini, served on a potato rosti, with Florentine spinach and sautéed mushrooms.

### Eye Fillet Steak \$ 31.90

Char-grilled grass fed Gippsland eye fillet, served with sweet potato bake, roasted field mushroom, broccolini & red wine juz.

## SIDES \$ 8.50e a.

### Funky Crisp Chips

Served with aioli

### Steamed Green Veg

Tossed in olive oil & sea salt

### Amazing Roast Potatoes

Kipfler tossed with herbs & parmesan

### Plain Leafy Green Salad

Drizzled with our super zesty Provincial dressing

## SWEETS

### Baked Bougatsa

Semolina custard wrapped in a filo parcel. Served with cinnamon sugar and vanilla ice cream

### Summer Pannacotta

Ask for today's pallet cleansing flavour. Most times served with fresh berry compote, and seasonal fruit garnish.

### Brownie Bomb

Topped with Halva Ice cream, honey comb and caramel sauce

### Persian Love Cake

Almond meal cake with hints of date, pistachio, orange, & rose water. Served with Greek yogurt, nutmeg, & zesty syrup.

### Espresso Halva Affogato

Served plain or with a liqueur. We recommend Frangellico

**Mixed Cheese Plate** to finish the night and your wine, served with crisp croutons. \$ 7.90 p/p

**Coffee** & 3 finger sweets \$5.50

# PROVINCIAL

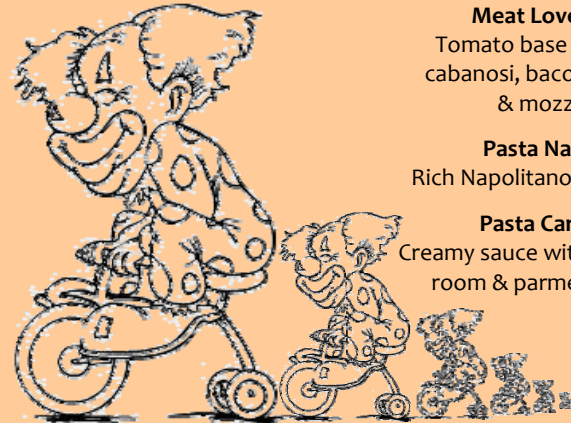
## KIDS MENU

(all just 12.90)

Kids Deserve good food...

Available to children under the age of 15.

We don't use any frozen or processed foods



### Margherita Pizza

Tomato base sauce & mozzarella

### Hawaiian Pizza

Tomato base sauce, ham, pineapple & mozzarella

### Meat Lovers Pizza

Tomato base sauce, ham, cabanosi, bacon, bbq sauce & mozzarella

### Pasta Napolitan

Rich Napolitano tomato sauce

### Pasta Carbonara

Creamy sauce with bacon, mushroom & parmesan cheese.

### Crumbed Fish & Chips

Served with salad

### Calamari Strips

Served with chips & salad

### Veal Schnitzel

Served with chips & salad

### Steak

Served with chips & salad

### Grilled Chicken Tenderloins

Served with chips & salad

### Vegetarian Spring Rolls

Served with chips, salad & plum sweet chili dipping sauce.

### Chicken Risotto

Pan sautéed chicken, field mushroom risotto & parmesan cheese.

## KIDS SIDES

\$ 5.00 e a.

Funky Crisp Chips

Amazing Roast Potatoes

Steamed Green Veg

Plain Leafy Green Salad

## KIDS DESSERTS

Jam Donut Stack

Hot jam donuts, served with cream, strawberry's & coulis.

Vanilla Ice-Cream

Plain, Choc, Strawberry, Caramel, or 100's n 1000's Toppings.

## SET Menu's

Our set menus for 10 or more people, have been introduced to assist with the ease of planning a function or party, and to reduce the time delays a large group applies to meal service.

If you have a particular request or special event that our set menu can't cater for, we are more than happy to assist you in the planning.

\$35.90 p/p

Hot Ciabatta Bread  
*for the table*

...

Lobster Bisque  
Lemon Pepper Calamari  
Vegetarian Spring Rolls

...

Agajola squid Pasta  
Spinach & Ricotta Gnocchi  
Barramundi

Herb Crusted Veal  
Provincial Chicken

\$45.90 p/p

Provincial Trio of Dips  
*for the table*

...

Pork Belly  
Lemon Pepper Calamari  
Prawn & Salmon Raviolo

...

Chili Prawn & Scallop  
Pasta

Crispy Skin Salmon  
Mignon of Pork  
Lamb Rump  
Barramundi  
Herb Crusted Veal

\$59.90 p/p

Provincial Antipasto &  
Dips *for the table*

...

1/2 Doz Oysters  
*of your choice*

...

Pork Belly  
Lemon Pepper Calamari  
Prawn & Salmon Raviolo  
Seared Sea Scallops

...

Crab & Spinach Shells  
Duck Confit  
Eye Fillet Steak  
Crispy Skin Salmon  
Mignon of Pork  
Lamb Rump

**Beef & Burgundy also available for private functions**

# Beef & Burgundy

@ PROVINCIAL

Exceptional Steak...  
...Superb matched wine

**1st Friday Lunch of every month**

3 courses - 3 wines

**BOOKINGS ONLY**

All prices include G.S.T. We split bills, but only as one payment at the end of your dining experience. We accept VISA, MASTERCARD, EFTPOS, and CASH. AMEX attracts a 2.5% surcharge.

15% Surcharge applies on public holidays for lunch & dinner. Please ask our staff if you require a menu with the surcharge included price. We also reserve the right to charge an additional 10% service charge for parties of 10 or more that do not take a set menu option.

Due to the presence of allergy or reaction causing ingredients in our kitchen, we cannot guarantee the absence of these ingredients in our dishes. If you have any specific dietary requirements please inform a manager to discuss your needs with the kitchen staff.

**B.Y.O. policy:** B.Y.O. is restricted to 750ml wine bottles only with a table booking @ \$6.00 per bottle.

Unfortunately we do not allow BYO on sparkling wines or any other beverage.

BYO is restricted to restaurant bookings, but not available to group or party bookings for 10 or more people.

BYO is not available to walk up diners without a booking.