

RIGONI'S BISTRO

ESTABLISHED 1979



Breakfast Lunch Dinner

	Entrée	Main
Pane		
Oven baked ciabatta with green olive gremolata & Lloyd Brothers olive oil	\$3.00	
Bruschetta di prosciutto e fichi Prosciutto, fresh fig, red endive, blue cheese & balsamic	\$7.90	
Bruschetta di acciughe bianco White anchovy, chilli & peperonata	\$6.90	
Bruschetta di pomodoro e basilico Fresh tomato, red onion, basil & olive oil	\$6.90	
Primi Piatti		
Calamari fritti Crisp fried fresh local calamari with watercress, wild rocket & snow pea shoots, fresh lemon & house made tartare	\$19.90	
Vitello Tonnato Parsley coated veal with seared roma tomatoes, baby capers, kalamata olives, thyme & tuna mayonnaise	\$18.90	
Piastra di aragosta A compilation of crayfish mousse, poached crayfish tail & bisque crayfish jelly	\$27.90	
Crostata con funghi Sage crusted tart with roasted mushrooms, fresh ricotta, chives, tarragon & basil pesto	\$16.90	
Antipasto A selection of items from our house made antipasti	\$18.90	\$24.90
Rigoni's pasta e risotti		
Risotto di anatra Confit duck risotto with prunes, green beans, red capsicum, pickled rhubarb & orange relish	\$19.90	\$26.90
Gnocchi di pera con salmone Pan fried pear gnocchi with confit salmon, pickled fennel, watercress & chives (V)	\$19.90	\$26.90
Arrosto zucca lasagne Roasted pumpkin lasagne with potato & gruyere, caramelised shallots & sage cream sauce (V)		\$28.90
Linguini di e zafferano con aragosta Saffron linguine with Port Lincoln crayfish, slow roasted tomato, asparagus, preserved lemon & Tweedvale double cream (V)	\$24.90	\$32.90
Spaghetti tutto mare Blue swimmer crab, black mussels, tiger prawns, fish, calamari, chilli, garlic & napoli sauce		\$34.90
Portata Principale		
Arrosto di agnello codrione Lavender salt crusted lamb on potato galette with green beans, tomato concasse & jus		\$33.90
Anatra alla griglia con petto Grilled duck breast on carrot puree with chocolate & confit duck leg lasagne, baby carrots & jus		\$34.90
Saltimbocca di vitello Grilled veal escallops wrapped in prosciutto & sage on white polenta, cavolo nero, eggplant relish & jus		\$37.90
Filetto di ocean trota Grilled ocean trout with crispy pancetta, asparagus, pea & tarragon puree & sea urchin butter		\$33.90
Carne di maiale arrosto Slow roasted pork fillet with black rice cake, pickled red cabbage & fig jus		\$29.90
Contorni		
Patate fritti Garlic fried kipfler potatoes with rosemary salt		\$8.90
Insalata rucola e pera caramelata Wild rocket, caramelised pear & parmesan salad		\$8.90
Verdi stagionale Seasonal greens with fresh tomato, mint & shallot		\$9.90
Insalata di fico e pesche Fresh fig, peach & Danish feta, frissee & verjuice dressing		\$13.90
Dolce		
Tiramisu di Rigoni's With Chambord cured strawberries, almond lace biscuit, chocolate gelati & berry coulis		\$13.90
Crostata di limone Lemon tart with citrus salad & saffron lebne		\$12.90
Panna cotta alla vaniglia con rabarbaro Vanilla panna cotta with poached rhubarb, elderflower sorbet & almond biscotti		\$12.90
Piastra di cioccolato A compilation of white chocolate mousse, chocolate pudding & dark chocolate parfait finished with chocolate fairy floss & chocolate sauce		\$14.90
Pesche melba Saffron & vanilla poached yellow peach with pistachio praline, vanilla gelati & rosewater syrup		\$13.90
Affogato Vanilla bean gelati with a shot of espresso & nocello liqueur		\$12.90
Selezione di formaggio A selection of local & imported cheeses served with quince paste, muscatels, mulled figs & wholemeal crackers		\$21.90