

MARTINI | RISTORANTE

Benvenuti to Martini Ristorante

Con La Pancia Piena Si Ragiona Meglio

“With a full stomach one can reason well”

We encourage you to try our chefs table, where you and your guests are presented with a series of shared courses, hand chosen by our Chefs to signify the beautiful south and north of Italy from land to sea.

Chefs table \$60 p/p.

The experience of our chefs table enables **Ilario** and the kitchen to thrive and create new dishes everyday based on availability and seasonality, many never to be printed on our menu.

Owner & head chef **Ilario** with his passionate team use quality, fresh seasonal produce, which is both locally sourced and imported. This, combined with an authentic traditional style of Italian cooking, handed down from his Nonna and mother, adds a unique flair that has become the trademark of Martini since 2006.

Please ask our friendly staff if you need any assistance.

Our food is created fresh to order – please advise us if you have time restrictions.

ANTIPASTI

SHARING STARTERS

BRUSCHETTA WITH 'NDUJA (SPICY SPREADABLE CALABRESE SALAMI), OLIVES, MARINATED ARTICHOKE AND ROCKET	10
ALICI CATALINA HAND FILLETED SPANISH ANCHOVIES IN OLIVE OIL, CAUGHT IN THE CANTABRIAN SEA, CUCUMBER PICKLES CIABATTA BREAD	18
GAMBERI PICCANTE WHOLE SCHOOL PRAWNS WITH CHILLI SALT & LEMON CAPER AIOLI	12
AFFETTATO SAN DANIELE PROSCIUTTO, HOUSEMADE CHILLI & FENNEL CACCIATORE SAUSAGE, BRESOALA, CAPPICOLLO, SARDINIAN PECORINO, CORIOLE KALAMATA OLIVES, FRITTATA, CHICKPEA & ROSEMARY FLATBREAD	32

ASSAGGI

SMALL PLATES

CAPELANTE RIPIENE AL FORNO GRILLED AUSTRALIAN SCALLOPS IN SHELL WITH ZUCCHINI FLOWERS, TALLEGIO AND LOBSTER OIL	19
CARPACCIO DI CERVO PEPPER SEARED VENISON WITH VINCOTTO, TRUFFLE OIL, PARMESAN AND ROCKET LEAVES	18
ARANCINI DI PISELLI PEA, CHIVE & MINT ARANCINI WITH ARTICHOKE & POTATO PUREE	15
VITELLO TONNATO POACHED VEAL WITH TUNA AIOLI, CAPERS & CORNICHONS	16
HALOUMI PRIMAVERA GRILLED HALOUMI, WITH SALAD OF ROCKET, CHERRY TOMATOES, BLACK OLIVES AND RED ONION	16

LA PASTA

PASTA

RIGATONI CON ANATRA LARGE TUBE PASTA, SLOW COOKED DUCK, TOMATO, SAGE & FIELD MUSHROOM RAGÚ	19	26
LINGUINE ALLO SCOGLIO PRAWNS, LOCAL SA CALAMARI, MUSSELS, COCKLES, SA BLUE SWIMMER CRAB MEAT, GARLIC, PARSLEY, OLIVE OIL	22	32
PENNE AL SALMONE SMOKED SALMON, VODKA, CHERRY TOMATOES, DILL, ASPARAGUS AND MARSCAPONE	19	26
GNOCCHI AL RAGÚ FRESH, HOUSEMADE GNOCCHI, TENDER VEAL & TOMATO RAGU, PARMIGIANO (GF OPTION AVAILABLE)	19	26
PASTA DISGRAZIATA LINGUINE WITH GARLIC, CHILLI, EVO, CAPERS & 'POOR MAN'S PARMESAN'	17	24
FETTUCCINE CON GRANCHIO RIBBON PASTA, SA BLUE SWIMMER CRAB MEAT, ROMA TOMATO, GARLIC, PARSLEY, CHILLI	21	30
RISOTTO ALLA BOSCAIOLA ARBORIO RICE, MUSHROOMS, TRUFFLE, LEEK & CHESTNUTS (optional)	18	25
RISOTTO CINGHIALE BEETROOT, WILD BOAR SAUSAGE, CAMELISED, PORCINI MUSHROOMS AND RICOTTA SALATA	20	28

GLUTEN FREE PASTA ALSO AVAILABLE

I SECONDI

MAIN COURSE

QUAGLIE ALLA GRIGLIA BAROSSA VALLEY, MARINATED CHARGRILLED QUAIL, RADICCHIO, HONEY, GRAPPA, CHILLI	19	29
CALAMARI FRITTI LOCAL SOUTH AUSTRALIAN SALT & PEPPER CALAMARI, RADISH, ORANGE , ALMOND & WITLOF SALAD	20	33
SALTIMBOCCA ALLA ROMANA , TENDER MILK FED VEAL WITH STRING BEANS, POTATOES, PROSCUITTO AND SAGE		30
PORCHETTA AL FORNO TWICE COOKED SLOW ROASTED PORK BELLY, ROAST PEAR, WILTED RADICCHIO, PORK GLAZE		36
BISTECCA DI MANZO GRASS FED, BLACK ANGUS PORTERHOUSE, SFORMATTA OF LEEK, TALLEGIO, MUSHROOM & SAGE, FINISHED WITH SALSA VERDE		36
AGNELLO CHARGRILLED LAMB RUMP WITH CHAMOMILE TEA SOAKED SICILIAN COUS COUS, RAISINS, CAPSICUM, OLIVES AND PISTACHIO NUTS		34
GRANCHI DIAVOLA SA BLUE SWIMMER CRAB MEAT & CHILLI SOUFFLE SERVED WITH SALAD OF ROCKMELON, FETA, ROCKET AND MINT	21	32

I CONTORNI

SIDES

\$10 each

PATATE FRITTE CRISPY SMASHED POTATOES, ROSEMARY, MALDON SEA SALT

INSALATA TRADITIONAL ROCKET PEAR AND PARMESAN

VERDURE STEAMED GREENS WITH GARLIC, CHILLI GINGER AND EVOO

CONTADINA BABY BEETS, GOAT'S CURD, BASIL, CHERRY TOMATOES & RED ONION

I DOLCI

A SELECTION OF HOUSE MADE DESSERTS

MARTINI SOTTO ZERO HOUSE MADE BAILEYS & SCORCHED ALMOND GELATI,
SHOT OF BAILEYS, SHOT OF ESPRESSO (GF) 14

BOMBOLONI DI BANANA ITALIAN BANANA DONUTS, DUTCH CHOCOLATE FILLING,
CRÈME PATISSERIE, CARAMEL POPCORN, POPPING CANDY 13

ZUPPE INGELESE TRIFLE OF MERINGUE, PANNETONE, ALMONDS, STRAWBERRIES
AND CUSTARD CREAM 13

TORTE DI BACCI CHOCOLATE, RASPBERRY, HAZELNUT & FRANGELICO TART WITH
VANILLA BEAN ANGLAISE 13

CRÈME BRULEE HONEYCONB AND PASSIONFRUIT CRÈME BRULEE WITH FRESH RASPBERRIES (GF) 14

DOLCI MISTI CHEFS SELECTION OF HOUSE MADE MINI TASTING DESSERTS

1 PER PERSON 5

2 PER PERSON 8

3 PER PERSON 12

SUBJECT TO AVAILABILITY
