

# ANDIAMO

## BAR & DINING

### SOMETHING TO START OR SHARE

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<b>Nduja stuffed and crumbed olives (6)</b>	<b>21</b>
With smoked pimentón mayo	
<b>Calamari Fritti</b>	<b>19</b>
With rocket with fresh lemon & aioli	
<b>Char grilled prawns</b>	<b>26</b>
With avocado and herb salad	
<b>Fennel pepper cured Kingfish</b>	<b>26</b>
Served with fennel and lemon salad	
<b>Char-grilled Stuffed Mushroom V   V+</b>	<b>22</b>
With soft herbs, balsamic and Yarra Valley fetta	
<b>Kabana and Cheese</b>	<b>32</b>
Thornton butchers Kabana with aged cheddar and warm bread	

### SOMETHING BIGGER

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<b>Crispy Pork Belly</b>	<b>42</b>
With butter roasted potatoes, capsicum, apple and mustard sauce	
<b>Italian Style Braised Lamb Shank</b>	<b>36</b>
Cooked in white wine and tomato with roast pumpkin smash	
<b>Pan Roasted Salmon Fillet</b>	<b>49</b>
With sautéed garlic, crime di rabe and potatoes	
<b>Roasted Sweet Potatoes V   V+</b>	<b>35</b>
Served with peppers, warm quinoa and herb current pine nut and fetta salad	
<b>House Made Tagliatelle</b>	<b>38</b>
With local Thornton Butchers Sausage ragu	
<b>Seafood Linguini</b>	<b>38</b>
Prawn, salmon and mussels in white wine and garlic sauce	
<b>Potato Gnocchi</b>	<b>38</b>
In roasted tomato, olive and basil sauce with fior di late	

### FROM OUR CHAR-GRILL

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Served with potato gratin, green beans & sauce of your choice  
Pepper | Mushroom Sauce | Red Wine

<b>220g Fillet Tenderloin</b>	<b>64</b>
<b>300g Scotch Fillet</b>	<b>68</b>
<b>Free Range Chicken Breast</b>	<b>39</b>
<b>Whole Buxton Trout</b>	<b>44</b>

### SOMETHING ON THE SIDE

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<b>Radicchio, Beetroot and Rocket Salad V</b>	<b>15</b>
<b>Fries with Aioli V</b>	<b>12</b>
<b>Char-grilled Broccoli V</b>	<b>15</b>
With orange olives and parsley	
<b>Wood-Fired Focaccia Bread V</b>	<b>14</b>
With local olive oil	

### FROM THE WOOD FIRED OVEN USING LOCAL RED GUM

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<b>Margherita V</b>	<b>30</b>
Napoli, fior di latte & basil	
<b>Diavola</b>	<b>32</b>
Napoli, mozzarella, salami, olives & chilli paste	
<b>Salsiccia</b>	<b>32</b>
Fior di latte, sausages and friarielli	
<b>Funghi V</b>	<b>32</b>
Garlic oil, fior di latte, mushroom, truffle oil & black pepper	
<b>Bianca V</b>	<b>29</b>
Garlic oil, fior di latte, rock salt & rosemary	
<b>Capricciosa</b>	<b>33</b>
Napoli, mozzarella, leg ham, mushroom, artichokes, olives & oregano	

### DESSERTS

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<b>Blood Orange Mousse</b>	<b>18</b>
Vanilla sponge layered with blood orange mousse and orange compote	
<b>Chocolate Torte</b>	<b>18</b>
With ice cream & roasted almond praline	
<b>White Chocolate Semifreddo</b>	<b>18</b>
With berries & white chocolate caramel	
<b>Sticky Date Pudding</b>	<b>18</b>
With butter scotch sauce & salted caramel ice cream	
<b>Trio of Ice Cream or Sorbet</b>	<b>18</b>
On Oreo biscuit crumbs	

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.