



MARINERS  
r i s t o r a n t e

À La Carte Menu

## Mariners Menu

Derived from ancient culinary traditions and interpreted in the light of today's taste and way of life, each dish seeks to reveal the spirit of the sea in Australia with Italian flavours.

Our aim is to provide a balanced menu, through the well-considered combination of the finest imported and local South Australian ingredients. Mariners is the essence of the style of cooking that I have been perfecting for 40 years.

The basics were taught to me in my mother's kitchen, but the stimulus to take this to another level comes from the people around me and the belief in my ability. Buon Appetito!

*Camillo Crugnale*



### Merenda Degustazione ~ Pre Dinner Snack Menu 'Amuse-bouche' to Amuse

#### **Stracciatella in Brodo**

Man overboard egg drop soup of rippled Wagyu beef brisket broth scented with seaweed. (GF) \$5

#### **Salamino di Fichi con cagliata di capra**

Carey Gully fig salami & Manjimup orchard walnut bruschetta with spiced goat curd  
& Ashbourne Valley quince steeped in Rosso Antico gel. (GF)(V) \$8

#### **Pere glassate con dolcelatte Prosciutto**

Two glazed Forest Range pear pieces with dolcelatte cheese, dry cured prosciutto. (GF) \$9

### Pane ~ Bread Service

#### **Pane al Forno**

Warm stone oven bread served with house-made butter  
flavoured with unwashed sea salt. (V) \$5 pp

#### **Burro Dello chef**

Carbonara egg yolk butter (GF)(V) \$4 pp

Truffled butter (GF)(V) \$5 pp

### Zuppa – Soup

#### **Vellutata Al Profumo D'aragosta Con IL Vino Dell Amore**

Limestone Coast Lobster Velouté flavoured with Blue Swimmer Crab  
& 'the Wine of Love' Alasia Moscato. (GF) \$ 27

## Piatti Caldi - Hot Entrée

### **Fiori Di Zucca Con Spuma Di Spinaci, Gorgonzola E Pinoli**

Flowerdale Farm flowering zucchini blossoms filled with gorgonzola picante cheese, pine nuts, Lewiston baby spinach & Ricotta mousse served with microgreen salad. (V)(GF) \$25

### **Olive All'Ascolana Con Salsa Agrodolce**

A selection of plump warm green olives filled with vegetables, saltwater forage fish, micro herb salad, and spiced egg sauce. \$15

### **Arancini Di Pollo E Funghi**

Carnaroli rice dumpling filled with roast chicken & Waterloo SA mushroom, smoked provolone & tomato essence. (GF) \$18

### **Capesante Gratinata Con Funghi Trifolati**

Sea scallops breaded and served with pork jowl, truffled Waterloo SA mushrooms & zabaglione of Ricca Donna spumante. (GF) \$25

### **Gamberi Con Salsa Di Pompelmo E Semi Di Melagrano**

Grilled Spencer Gulf king prawns, wrapped with Barossa flat pancetta, with cannellini bean with pink grapefruit & pomegranate dressing. (GF) \$27

### **Assagini Piatti**

Mariners Ristorante's signature tasting plate of four appetisers of the day. Includes three hot and one cold appetiser with micro herbs and condiments \$28

## Piatti Freddi ~ Cold Entrée

### **Cocktail Di Polpo**

Fremantle undersea grove octopus' legs with crispy head lettuce, chargrilled capsicum, with sweet & sour Agro dolce dressing. (GF) \$28

### **Carpaccio di Trota Salmonata Con Caviale**

"Seastar" Thinly sliced marinated raw Petuna Ocean Trout Crudo with umami sea gift, octopus pesto, Pantelleria capers, caviar scented with wild fennel. (GF) \$29

### **Vitello Tonnato**

Roasted slices of Cleveland Mountain veal "Running around the outside" with yellow fin tuna, black olives caviar, white anchovies & caper sauce. (GF) \$28

### **Carpaccio Alle Barbabietole Con Formaggio Di Capra**

Layers of Penfield Gardens beetroot, Woodside goat curd, toasted pine nuts & Maine Beach organic Ligurian honey served with micro green salad. (GF) (V) \$26

### **Tonno Di Marco Polo Barbaforte**

Marco Polo strong beard noodle salad with spiced & peppered Yellow Fin Tuna, shredded carrot, bean shoot, served with wasabi & orange ginger soya dressing. (GF) \$32

## Digestivi - Palate Cleanser

### **Sgroppino**

'Untie a little knot' sherbet cocktail of lemon sorbet with Berry Hill strawberries & limoncello (GF)(V) \$5

## Pasta in Padella ~ Pasta Dishes

### **Pasta Con Vongole e Pesce Spada**

Streaky Bay sub-tidal water white & razor clam pasta with chilli, colatura drippings, fermented anchovies & fragrant flat leaf parsley. \$33

### **Linguine Pescatore Bianco 'A la Minute'**

Thin flat pasta, little tongues of South Australian shellfish, crustaceans, white fish, garlic, cherry tomato, chilli & extra virgin olive oil sauce. \$36

### **Tagliatelle Allo Zafferano, E Polpa Di Granchio & Bottarga**

Saffron long flat ribbon pasta flavoured with St Vincent Gulf blue swimmer crab, tossed in cream of the sea & grated sea mullet bottarga . \$38





## Riso ~ Risotto

### **Risotto Ai Frutti Di Mare**

Rice from Verona with pan-fried king prawns, clams, Port Lincoln Flat Head moistened with a tomato & roast shellfish stock. (GF) \$36

### **Risotto Con Piselli E Spinaci**

Smoked green pea risotto with Lewiston baby spinach & orchid nut tree crumbs served with goat curd. (GF)(V) \$33

## Piatti Di Carne Principali ~ Main Course

### **'Arista' Di Maiale Con Salsa Di Pera E Mandarino**

Pork rib-eye from Murray Valley with this season's fruits, candied pear, aromatic broccolini with stone ground rosewood mandarin oil & reduced pork hock jus. (GF) \$35

### **Agnello Scottadito Con Minestra Di Cavolo E Cecci**

Oregano scented suckling lamb cutlets certified Australian organic accompanied by a braised savoy cabbage with sweet paprika, garlic & chickpeas. (GF) \$42

### **Quaglie Arrostate Alla Vignaiola Con Pancetta Piccante**

Roasted partly deboned Gawler River Quail with pancetta, brandied seedless Thompson grapes & green chilli with reduced juniper cinnamon jus. (GF) \$31

### **Acqua Pazza Di Marinaio**

'King of the sea' fillets of Kangaroo Island King George Whiting fillets poached in 'crazy water' with sea truffles, cherry tomato in a lemon & Cinzano Bianco broth. (GF) \$48

### **Filetto Di Manzo Con Gorgonzola**

Mini roast beef fillet wrapped in bacon, with gorgonzola picante served with broccolini and reduced meat juices. (GF) \$47

### **Anatroccolo Arrostito Con Salsa Di Frangelico**

Balsamic duckling breast with soft polenta, broccolini with capsicum salad & Frangelico glaze. (GF) \$39

## Contorni - Sides Dishes

### **Insalata Tre Colore**

Wild rocket, radicchio, iceberg lettuce & apple dressed with extra virgin olive oil & aged kitchen apple vinegar. (GF)(V) \$15

### **Patate Fritte**

Virginia rosemary potatoes with parmesan, truffle gypsy dressing. (GF)(V) \$12

### **Broccoli Saltati**

Sautéed broccolini with aromatic dressing. (GF) \$14

## Dolci Da Cucchiaino - Spoon Desserts

### **Vistorta Con Cioccolato E Nocciola**

Rich and moist warm venetian chocolate & McLaren Flat Road Hazelnut torte with chocolate vino cotto sauce & Amarena cherries with a star aniseed gelato. (GF)(V) \$16

### **Budino Di Gubana Alla Friulana**

Warm individual spiced fruit pudding basted with wild blueberry liqueur coffee powder & served with cardamom gelato. (V) \$16

### **Latte Imperiale Con Uovo**

'Hard egg to follow' Ancient roman orange & Tweedvale milk pudding with white chocolate, caramel, sea salt, almond egg macaroon & nutmeg. (GF) \$18

### **Panna Cotta Con Lamponi Brasati**

Sweet vanilla anise, with a subtle citrus & Galliano flavoured cream, vanilla bean with braised wild raspberry sauce. (GF) \$16



**Piccola Pasticceria - Petit fours**

**Selezione Di Cioccolatini Ripieni**

Chef's choice of three handmade couverture pralines. The highest quality chocolate in Adelaide worked in an artisan way with the best raw materials. (GF) (V) \$16

**Torrone "Il Supremo"**

Soft Italian nougat of egg white flavoured honey & toasted almonds. (GF) (V) \$12

**Biscotti Di Malvina Crugnale Con Affogato**

My Mother's home-made Italian biscuits, Amaretti, Panzerotti, Mostaccioli served with espresso and a scoop of vanilla bean gelato to dip with the biscotti. (V) \$12



I am a chef, I will always be a chef. It is who I am.

Cooking is not an escape, it's where I belong, where I am supposed to be.

It's a passage my mother showed me and I will show others.

When you understand this, you understand me, and we will eat together.

Chef De Cuisine

*Camillo Crugnale*

