



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



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

Stracciatella in Brodo

Man, overboard egg drop soup of rippled Wagyu beef brisket broth scented with seaweed. (GF) \$19

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

Assaggini Piatti

Mariners Ristorante's Signature Appetiser Tasting Plate

four appetisers of the day with condiments. \$28

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. (GF) \$15

Arancini Di Pollo E Funghi

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

Capesante Gratinata Con Funghi Trifolati

Sea scallops breaded and served with pork jowl, truffled Waterloo SA mushrooms & zabaglione of Ricca Donna spumante. (GF) \$28

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

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. \$38

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



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) \$38

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) \$42

Anatroccolo Arrostito Con Salsa Di Frangelico

Balsamic duckling breast with soft polenta, broccolini with capsicum salad & Frangelico glaze. (GF) \$42

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) \$38

Contorni - Sides Dishes

Insalata Tre Colore

Wild rocket, radicchio, iceberg lettuce, gorgonzola cheese & apple dressed with extra virgin olive oil & aged kitchen apple vinegar. (GF)(V) \$17

Patate Fritte

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

Dolci Da Cucchiario - 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 Strega saffron vanilla bean ice-cream. (GF)(V) \$17

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) \$18

Torrone "Il Supremo"

Soft Italian nougat of egg white flavoured honey & toasted almonds. (GF) (V) \$14

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) \$14

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



