

SECOND
Mains



Porco (GF) Pork chop alla pizzaiola	43
Pollo (GF) Marinated half chicken, pumpkin purée, mushroom	43
Bistecca (GF) 350g rib steak Herb butter & persillade (Served with a side of salad or chips)	78
Acqua Pazza (GF) (A) Market fish in Italian-style “crazy water,” poached in tomato & garlic broth Olives & fresh herbs	42

SIDE



Patate (VE, GF) Crispy cocktail potatoes with mustard mayo	14
Grilled Broccolini (V, GF) With crispy chilli ricotta	14
Carote (V, GF) Honey-roasted carrots with herb yoghurt	13
Insalata (Vegan, GF) Mixed leaves, pickled herbs, citrus & Chardonnay vinegar	13
Grilled Cos Lettuce (V, GF) Crème Fraiche Dressing & Grated Parmigiano	14

DOLCI
Sweets



Matcha Tiramisu (V) Sesame biscuit	16
Chocolate Hazelnut Lava Cake (V) Honey tuile & vanilla cream	16
Pistachio Puff (V) Chocolate fudge sauce	16
Earl Grey Panna Cotta (V) Chocolate soil	15
Seasonal Fruit Crumble (V) Vanilla ice cream	15

MARKET &
MEANDER

MODERN ITALIAN CUISINE

At Market & Meander, we cook with the seasons and the people behind them in mind.

Our menu is built around long standing relationships with local growers, makers and suppliers, bringing the best South Australian produce into soulful Italian dishes made to comfort and connect.

From fresh pasta made in house daily to slow cooked sauces and market driven plates, this is modern Italian food made to be enjoyed.

Local at heart. Italian in soul.



Dietary Menu Key
Ask our team for more information
GF - Gluten Free
V - Vegetarian
VE - Vegan
A - Australian Seafood Sourced

*Market & Meander is a cashless venue.
15% public holiday and 10% Sunday surcharge applies*

Feed Me Menu \$79 pp



House-Made Focaccia (V)
Cherry tomato & La Vera whipped ricotta

Sicilian Marinated Olives (VE, GF)
Citrus & fennel seeds

Cauliflower Fritto (V, GF)
Sriracha mayo, shaved pecorino, fried capers & lemon

Pino Dolce Vita's Wagyu Bresaola Carpaccio (GF)
Parmesan chips & rocket

Chilli-Infused Tonnarelli (A)
Prawn, bottarga & basil

Pollo (GF)
Marinated half chicken, pumpkin purée, mushroom

Carote (V, GF)
Honey-roasted carrots with herb yoghurt

Earl Grey Panna Cotta (V)
Chocolate soil

Optional Add-On
Pork Chop alla pizzaiola (GF) +\$16

Minimum 2 people
All tables of 8 or more must dine on our feed-me menu

Good food deserves good wine
Add a 3-glass wine pairing (3 standard drinks) +\$25 pp

PANE Bread & Beginnings



House-Made Focaccia (V) 10
Cherry tomato & La Vera whipped ricotta

Sicilian Marinated Olives (VE, GF) 11
Citrus & fennel seeds

Arancini – Porchetta or Mushroom(V) 11
Salsa verde

Small Goods Plate 14
Truffle salami, mortadella & gnocco fritto

Handmade Prawn & Potato Croquette (A) 12
Roasted garlic mayo

ENTREE Sea & Land



Roasted Beetroot (V, GF) 19
Whipped burrata, EVOO & seasonal herbs

Cauliflower Fritto (V, GF) 18
Sriracha mayo, shaved pecorino, fried capers & lemon

Seared Port Lincoln Hiramasa Kingfish (GF) (A) 26
Pickled cucumber, fennel salad & dill

Pino Dolce Vita's Wagyu Bresaola Carpaccio (GF) 26
Parmesan chips & rocket

M&M Wagyu Beef & Pork Meatballs 25
Napoletana sauce & smoked mozzarella

Oyster with Jalapeno Vinaigrette (2) (A) 10
(Weekend special)

PRIMI Pasta



Slow-Cooked Lamb Shoulder Ragu Pappardelle 38
Pecorino

Pumpkin Gnocchi (V) 36
Cashew cream, curry sage butter & lemon

Chilli-Infused Tonnarelli (A) 39
Prawn, bottarga & basil

Venetian Bigoli 34
Sausage & broccoli, 24-month-aged Parmigiano

Risotto with Braised Octopus (GF) (A) 36
Smoked paprika mascarpone & charred lime