

# start & share

crostini 7.9  
-liver parfait, port steeped muscatel (3)  
-olive tapenade, roast capsicum, rocket (3)  
-hand cut beef, shallot, mustard, egg yolk, chives (3)

spiced salted almonds 6.9

grilled eggplant rolled with goats cheese,  
toasted pine nuts, vincotto 6.9

warmed McLaren vale olives, fennel seed, chilli, citrus 6.9

baccala & potato croquettes, sauce salmoriglio 6.9

lamb & veal koftas, tomato sugo, crème fraîche, preserved lemon and coriander 9.9

anti-pasto; selected cured meats, liver parfait,  
pickled vegetables, warm olives, frittata and bread 24.9

## medium

mixed grain salad, grilled zucchini, fennel,  
fior di latte, sherry, herbs, seeds and nuts 16.9

house cured salmon, nashi pear, breakfast radish,  
fennel seed grissini 16.9

port lincoln mussels, tomato, chilli, local riesling,  
grilled sourdough 19.9

## sides

shoe string fries, aioli 6.9

broccolini, capers, parsley, olive oil 7.9

cos, radish, parmesan chips, herbs, sherry 7.9

## sweet

ginger bread, white chocolate parfait, lemon curd,  
granola and mint 16.9

hot italian doughnuts, whipped ganache,  
crystalized pistachio 14.9

chestnut 'castangaccio' cake, malt gelato 15.9

## cheese

served with classic accompaniments  
(2) 15.9 (3) 18.9

cheese one - soft

cheese two - hard

cheese three - blue

## large

braised lamb shoulder, cavolo nero,  
glazed shallot, baked polenta 28.9

250gm coorong angus porterhouse, roast  
heirloom carrot, horseradish, jus 30.9


confit savannah chicken leg, rosemary,  
spring vegetables 26.9

gnocchi sorrentina, baked with tomato sugo,  
mozzarella and basil 20.9

yankalilla beef burger, house pickles, aioli, cos,  
ketchup in toasted ciabatta  
w/ battered onion ring 18.9

beer battered local fish, hand cut chips, tartare 20.9

# LOCAL GRIND

 FACEBOOK/LOCALGRIND

 LOCALGRIND\_ADELAIDE

7 days 7am-4pm  
Thus-Sat 6pm -late