GEPETTO'S À LA CARTE MENU

Where Italian soul meets Adelaide Hills charm

At Gepetto's, we believe food is not just a meal – it's a moment to savour, to connect, and to celebrate. Nestled in the heart of Hahndorf, our kitchen brings you the flavours of Italy with warmth, honesty, and a touch of nostalgia.

Every dish is prepared with care, using fresh local produce, family traditions, and a love for simple, beautiful ingredients. Whether you're here for a long lunch, a cosy dinner, or just a glass of wine by the fire, we invite you to slow down and enjoy the experience.

From our family to yours – benvenuti.

CRUDI

(RAW SELECTION)

OSTRICHE **$8 EA**

A daily selection of Coffin Bay oysters with seasonal accompaniments. Please ask our staff for today's varieties. Available Friday - Sunday.

TARTARE DI TONNO **$42**

Hand-cut tuna with olives, capers, shaved fennel and orange segments, finished with a citrus dressing and delicate applewood smoke.

CARPACCIO DI WAGYU **$44**

Thinly sliced wagyu beef with truffle mayonnaise, caper berries, wild rocket, and shaved Parmigiano Reggiano.

ANTIPASTI

(APPETISERS)

SCHIACCIATA **$18**

Wood-fired garlic flatbread with sea salt and herbs finished with extra virgin olive oil. *Add cheese* +**$6**

ANTIPASTO ITALIANO **$46**

A selection of artisan cured meats, cheeses, marinated olives and pickled vegetables, made for two.

POLENTA CON PORCINI **$30**

Wood oven baked polenta with porcini mushrooms, black truffle paste and Parmigiano Reggiano.

CAPESANTE **$38**

Five Shark Bay scallops on the half shell with a finely chopped cucumber, tomato and onion salad, finished with crisp pancetta crumble.

COZZE E VONGOLE **$34**

Port Lincoln mussels and Goolwa clams simmered in a tomato, garlic and white wine sauce served with house-made schiacciata.

POLPO ARROSTO **$42**

Roasted Fremantle octopus with potatoes, Calabrian 'nduja and wild rocket.

ARAGOSTA E CAVIALE **$180**

Half WA rock lobster, served with 10g of caviar.

INSALATE

(SALADS)

BURRATA **$35**

Creamy burrata with San Daniele prosciutto, nashi pear and honey-chilli dressing.

CAPRESE **$30**

Fior di latte with cherry tomatoes and basil pesto.

ARAGOSTA **$68**

Chilled half WA rock lobster with orange, beetroot, pickled onion and basil.

INSALATA MISTA **$18**

Seasonal greens, cherry tomatoes, cucumber, fennel, radish and beetroot with balsamic dressing.

PRIMI PIATTI

(PASTA & RISOTTO)

Gluten free penne +$6

GNOCCHI AL RAGU **$42**

House-made potato gnocchi with slow-cooked beef sugo and Parmigiano.

LINGUINE AI FRUTTI DI MARE **$48**

South Australian prawns and calamari, mussels, vongole and Moreton Bay bug tail with cherry tomatoes and shellfish bisque.

LINGUINE AL GRANCHIO **$45**

Linguine with blue swimmer crab, tomato, shellfish bisque and a touch of cream.

PENNE CON ARAGOSTELLE **$55**

Penne with Moreton Bay bug tails and cherry tomato sauce.

CASARECCE ALL'ALFREDO **$40**

Casarecce with pancetta, cream and Parmigiano Reggiano.

RISOTTO AI FUNGHI **$42**

Carnaroli risotto with porcini, mixed mushrooms, truffle and Parmigiano.

RISOTTO AL NERO **$44**

Squid ink Carnaroli risotto with cherry tomatoes.

LINGUINE ALL'ARAGOSTA **$88**

Linguine with WA red rock lobster, saffron, cherry tomatoes, basil and a touch of cream.

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Gepetto
HAHNDORF
BREAKFAST LUNCH DINNER

SECONDI

(MAINS)

PORCHETTA AL FORNO **$52**

Slow-roasted rolled Barossa pork belly with seasonal vegetables.

SALTIMBOCCA **$50**

Veal with sage, prosciutto and provolone, served with sautéed greens.

TAGLIATA DI MANZO **$68**

Sliced 300g eye fillet with rosemary potatoes, wild rocket, shaved Parmigiano and salsa verde.

FILETTO DI PESCE **$51**

Crisp-skinned Barramundi fillet with seasonal vegetables and salsa verde.

DA CONDIVIDERE

(TO SHARE)

GEPETTO'S SIGNATURE SEAFOOD PLATTER FOR TWO **$220**

Begin with shared seafood antipasti, followed by a generous platter of seafood favourites selected from across our menu.

ONE METRE SIGNATURE SEAFOOD PLATTER **$510**

Our signature seafood experience on a grander scale, with shared starters followed by a changing selection of seafood favourites.

GEPETTO'S SIGNATURE MEAT PLATTER FOR TWO **$210**

Begin with wagyu carpaccio, followed by a generous platter of meats and sides selected from across our menu.

ONE METRE SIGNATURE MEAT PLATTER **$480**

Our signature meat experience on a grander scale, with wagyu carpaccio to begin and a changing selection of meats and sides to share.

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PIZZA

(WOOD-FIRED CLASSICS & CONTEMPORARY)

Gluten free base +$10

MARGHERITA **$33**
San Marzano tomato, fior di latte and fresh basil.

MEDITERRANEA **$38**
San Marzano tomato, fior di latte, salami, mushrooms, olives, capsicum and basil.

TARTUFO **$43**
Truffle paste, fior di latte, smoked scamorza, mushrooms and Parmigiano.

PRIMAVERA **$37**
San Marzano tomato, cherry tomatoes, stracciatella, basil pesto and Parmigiano.

MEATLOVERS **$39**
San Marzano tomato, fior di latte, salami, pancetta, ham and pork and fennel sausage.

GEPPETOS **$38**
San Marzano tomato, fior di latte, pork and fennel sausage, rocket and Parmigiano.

QUATTRO FORMAGGI **$37**
Fior di latte, gorgonzola, Parmigiano and smoked scamorza.

ORTOLANA **$37**
San Marzano tomato, fior di latte, capsicum, mushrooms, olives, onion, artichoke and rocket.

CAPRICCIOSA **$38**
San Marzano tomato, fior di latte, ham, artichokes, mushrooms and olives.

PATATE **$37**
Thinly sliced potato, rosemary, fior di latte, pork and fennel sausage, red onion and scamorza.

PROSCIUTTO E BURRATA **$46**
San Marzano tomato, San Daniele prosciutto, burrata, rocket, cherry tomatoes and Parmigiano.

PINEAPPLE **$36**
San Marzano tomato, fior di latte, ham and pineapple.

BRESAOLA DI WAGYU **$56**
Fior di latte, truffle, wagyu bresaola, rocket, shaved Parmigiano and cherry tomatoes.

PIZZA ALL'ARAGOSTA **$77**
San Marzano tomato, WA rock lobster, garlic, cherry tomatoes and stracciatella, finished with parsley and lemon zest.

GEPETTO'S FEED ME

FOOD EXPERIENCES

Let us take care of the choices. Our Feed Me experiences showcase Gepetto's favourites, seasonal ingredients and a few surprises from the kitchen.

GEPETTO'S SIGNATURE **4 COURSES** **$120PP**

A generous selection of Gepetto's favourites featuring shared antipasti, a pasta course, main course and dessert.

Minimum two guests.

GEPETTO'S EXPERIENCE **5 COURSES** **$180PP**

Our premium chef's selection showcasing elevated dishes, premium ingredients and seasonal highlights.

Minimum two guests.

PAR EXCELLENCE **6 COURSES** **$240PP**

Our most indulgent tasting experience featuring lobster, caviar, premium seafood, premium beef and exclusive off-menu creations.

Minimum four guests.

THE DETAILS

Whole-table participation. Each experience is a fixed chef-selected menu: dishes cannot be chosen, excluded or substituted, and dietary alterations are unavailable. Please tell us about allergies before booking so we can confirm whether the menu is suitable.

Á LA CARTE GROUP BOOKINGS

For bookings of eight or more, a $35 per person shared entrée selection is required. Seasonal dishes are served to start, followed by individual ordering for mains and drinks.

GEPETTO'S FEED ME

WINE EXPERIENCES

Choose a pairing alongside your meal, or explore the cellar through a private flight.

SIGNATURE WINE PAIRING **$90PP**

A considered selection of wines chosen to complement each course.

Available for one guest or more.

PREMIUM WINE PAIRING **$120PP**

Premium Australian and international wines chosen to accompany the menu.

Available for one guest or more.

CORAVIN EXCLUSIVE **$350PP**

A curated flight of exceptional cellar wines poured using Coravin. Selections may feature Rockford Basket Press, Wendouree, Penfolds Bin 389, Wynns John Riddoch, wines from John Duval and other distinguished bottles.

Available for one guest or more.

PAR EXCELLENCE CELLAR EXPERIENCE **$1,200PP**

A private cellar experience featuring rare and iconic wines. Selections may include Dom Pérignon, Penfolds Grange and Bin 707, aged Rockford Basket Press, Wendouree and celebrated French wines.

Minimum four guests.

BAMBINI

(KIDS MENU)

LINGUINE NAPOLI **$28**

Linguine with our classic tomato sauce.

PENNE BOLOGNESE **$30**

Penne with slow-cooked beef Bolognese.

NUGGETS AND CHIPS **$29**

Chicken nuggets served with chips.

DOLCI

(DESSERTS)

TIRAMISU **$24**

The Italian classic, layered with coffee and mascarpone.

PANNA COTTA **$23**

House-made vanilla panna cotta with strawberries.

CREME BRULEE **$23**

Silky vanilla custard beneath a crisp caramelised sugar top.

SORBETTO **$20**

Ask us about today's sorbet flavours.

AFFOGATO **$24**

Espresso poured over gelato, served with Frangelico.

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