



# Spring a la carte menu 2010

*Chef de cuisine Johnny Triscari, 2010 Adelaide Advertiser Good Food Guide Chef of the Year*

## Entrée

- King mushroom cannelloni with veal, roasted gulf king prawn and spring vegetables \$29.50
- Seared duck livers, walnut ganache, celeriac and green apple salad, black truffle foam \$28.50
- Kangaroo Island marron with pan fried potato terrine, crispy duck skin salad and jus gras \$33.50
- Roasted quail sausages with an asparagus ragout, truffle poached egg and crispy shallots \$28.50
- Sliced kingfish with jamon, green pea mousse, orange and fennel salad with fresh herbs \$29.50
- Pan seared ocean jacket cheeks in a light ginger sauce, crispy pork belly with Mache \$29.50
- Cauliflower Bavarian with seared scallops and Avruga caviar, roasted pear and spring onion salad \$29.50

## Main Course

- Roasted fillet of beef with braised leek and oyster pie, smoked oyster, rocket and lemon sauce \$39.50
- Pressed veal shin with chop, potato mousse, sauté artichokes with parsley, peas and mint \$39.50
- Salt bush lamb porterhouse with roasted breast, eggplant caviar and goats milk beignet \$39.50
- Roasted baby chicken on root vegetable ragout with sweet corn, and crispy spec \$38.50
- Smoked duck breast and Sichuan leg sausage, pickled melon sauté kalia and toasted rice \$39.90
- Tortellini of roasted parsnip and pine nut, snow peas and caramelised pumpkin essence \$37.50
- Marinated pan seared tofu with an exotic mushroom ragout, sweet carrots in rice paper \$37.50
  
- Chloe's sour dough bread \$3.00
- Green beans with aioli and parsley (for two) \$8.00
- Roasted duck fat potatoes with rosemary and garlic (for two) \$10.50
- Bitter leaf and pickled watermelon rind salad with roasted pine nuts and Bulgarian fetta \$15.50



## Dessert

Tapioca and coconut pudding with slow cooked quince, quince sorbet and a cassia bark jelly \$18.50

Roasted honey pear with an orange almond frangipani tart and mascarpone ice cream \$18.50

Rhubarb and raspberry parfait with a pistachio nut croquant and sweet basil fluid gel \$18.50

Chestnut cake with chestnut ice cream, bitter chocolate disc and hot chestnut oil \$18.50

Assiette of Belgian chocolate – chef selection of three chocolate delicacies \$19.50

## Cheese

One variety \$20.50, Two varieties \$23.50, Three varieties 27.50

Delice des Cremiers	Cows' milk soft	Triple cream Brie	France
Durand ale	Sheep/cow's semi firm	Aged 6 months Natural rind	France
Hervé Mons Ossau Iraty	Sheep milk semi firm	Aged + 8 months Natural rind	France
Ashgrove cloth cheddar	Cows' milk firm	Aged + 15 month Cloth Cheddar	Australia
Testun al Barolo	Cows' milk semi firm	Barolo Wash rind Cheddar	Italy
Blu Marte	Cows' milk soft	Gorgonzola/Roquefort blend	Italy
Roquefort Papillon	Goats' milk soft	Blue Roquefort	France
Delice du Puatu	Goats' milk soft	Ashed rolled natural rind	France
Trou du Cru	Cows' milk soft	Wash rind red mould	France

Coffee & Hand Made Petit Fours \$7.00



## *Degustation Menu*

8 courses \$125.00pp

Chef Selection of 2 Entrées, 2 Main Courses and 1 Dessert  
Includes: amuse-bouche, intermezzo, coffee and petit fours

Add the wine flight; each course is matched with wine \$ 75.00

Prices are GST inclusive

(A service charge will apply to payments made by credit card)

*last updated 23 August, 2010*