



*Weddings - Parties - Functions*

## *Entree*

*Artisan rye roll, butter, smoked sea salt*  
\$1.50

*Adelaide Bremer Café dips, Andy Clappis hand crafted pitta*  
\$15.90  
(Extra pitta \$3.50)

*Blues dukkah, local olive oil, aged balsamic reduction, marinated olives,  
baked artisan rye rolls*  
\$14.90

*Chicken liver pâté, spiced jelly, citrus and vanilla bean marmalade, toasted ciabatta*  
\$19.90 GF available

*Moroccan cauliflower, orange couscous, smoked eggplant gel, parsnip crisps, salsa verde*  
\$17.90 / \$35.90 Vegan/GF

*Pt Elliot smoked bacon and black garlic croquettes, baby herbs, garden flower, smoky  
chipotle aioli, aged balsamic, olive oil*  
\$17.90

*5 spice soft shell crab & prawn, Vietnamese salad, coriander and fresh lime, soybean  
chilli dressing*  
\$21.90 / \$39.90 GF

*15% public Holiday Surcharge Applies*

# Mains

*Sous vide lamb rump, roasted sweet potato, pepperonata, rosemary infused jus,  
parsnip crisps, herbs  
\$38.90 GF*

*Cornfed duck breast, potato galette, baby carrots, charred corn, tomato, salsa verde, garden  
flowers, baby herbs  
\$38.90 GF*

*Prawn linguini, roasted garlic, Pt Elliot smoked bacon, basil, parsley, chilli, capers, rich  
tomato sauce, grated parmesan, herbs  
\$39.90 GF available*

*Ricotta and lemon gnocchi, exotic mushrooms, asparagus, spring peas, picked herbs, Danish  
feta, splash of truffle oil, micro herbs, flowers  
\$35.90 Vegetarian*

*Venison fillet, swede puree, balsamic onion, smoked tomatoes, feta, dukkah, flamed gin  
sauce, petite herbs  
\$42.90 GF*

*Crispy skin NT barramundi, grilled prawns, cocktail potatoes, bok choy, Thai green curry  
sauce, coriander  
\$39.90 GF*

## **Coastal Platter for 2**

*NT barramundi, hot smoked kingfish, salt & pepper squid, 5 spice soft shell crab, sauteed  
tom yum prawns, Blues prawn cocktail, wakame, ponzu, soybean chilli dressing, sesame  
kewpie, fresh lemon & lime  
\$134.90*

# Sides

*Spring greens, salsa verde, \$14.90*

*Young leaves, beetroot, caramelised onion, feta, Adelaide Hills dressing \$14.90*

*Roasted potatoes, herbs, smoked sea salt, local olive oil \$14.90*

*Golden fries, sea salt, garlic aioli \$12.90*

# *Desserts*

*Lemon curd, butter biscuit crumb, mascarpone, meringue*

*Monte Carlo ice cream sandwich, white chocolate sauce, toasted coconut, raspberry dust*

*Warm honey pudding, vanilla bean ice cream, pistachio crumb, honeyed labneh*

*Affogato - Vanilla ice cream with a shot of espresso coffee and Frangelico liqueur*

*DF & GF available*

*\$16.90 each*