



*Weddings Parties Functions*

## *Entree*

*Artisan rye roll, butter, smoked sea salt*  
\$2.50

*Adelaide Bremer Café dips, Andy Clappis hand crafted pitta*  
\$18.90  
*GF available (Extra pitta \$3.50)*

*Blues dukkah, local olive oil, aged balsamic reduction, marinated olives,  
baked artisan rye rolls*  
\$17.90

*Chicken liver pâté, spiced jelly, citrus and vanilla bean marmalade, toasted ciabatta*  
\$21.90  
*GF available*

*Moroccan cauliflower, Roasted garlic hummus, smoked eggplant gel, spring peas, Tomato  
coulis, fried leek, herbs.*  
\$17.90 / \$35.90 *Vegan, GF*

*Pt Elliot smoked Bacon and black garlic croquettes, baby herbs, smoky chipotle aioli, aged  
balsamic, olive oil, grated Grana Padano*  
\$18.90

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

# Mains

*Oven Roasted chicken breast, truffle cauliflower puree, baby carrots, fried leek, creamy roasted chicken jus, petite herbs.*

*\$42.90 GF*

*Humpty Doo Barramundi with crispy skin, Thai poached prawns, chat potatoes, bok choy, Thai green curry sauce, coriander, fresh lime.*

*\$42.90 GF (Changes N/A)*

*Coorong Angus Beef fillet, duck fat potatoes, beetroot, Jamon Serrano, caramelised onion, thyme infused jus, semi dried cherry tomatoes, petite herbs.*

*\$58.90 GF*

*Prawn linguini, Pt Elliot smoked bacon, roasted garlic, basil, parsley, chilli, capers, rich tomato sauce, grated parmesan, baby herbs.*

*\$40.90 GF available*

*Handmade Ricotta and lemon gnocchi, Pepperoanta, spring peas, pulled buffalo mozzarella, Salsa Verde, micro herbs.*

*\$39.90 Vegetarian*

*Pan seared Spring Ridge venison tenderloin, carrot puree, kipfler potatoes, broccolini, onion jus, baby herbs.*

*\$44.90 GF*

## *Coastal Platter for 2*

*Humpty Doo Barramundi, hot smoked kingfish, 5 spice soft shell crab, sauteed tom yum prawns, Grilled garlic prawn skewers, ponzu, soybean chilli dressing, fresh lemon & lime.*

*\$144.90 GF available*

# Sides

*Broccolini, whipped roasted garlic butter, sea salt*

*Farm salad, caramelized onion, pickled radish, beetroot, Adelaide Hills Green Goddess dressing*

*Salt and vinegar Roasted kipflers potatoes, pickled parsley*

*Golden fries, house seasoning, garlic aioli*

*\$16.90 Each*

# *Desserts*

*Espresso Martini crème brulee w biscotti, strawberry*

*Lemon Posset, mixed berry jam, crushed meringue, mint*

*Vanilla and cinnamon Poached pear, white chocolate ganache, freeze dried raspberries, vanilla bean ice cream, chocolate coated oranges*

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

*GF available*

*\$16.90 each*