

# THE PROMENADE

Indulge in a variety of the freshest produce from prominent South Australian culinary regions, created with skill and passion by our team of dedicated Chefs.

## STARTERS & SALADS

Cheesy garlic bread topped with Lobethal cheddar, parsley and garlic ...14.0	Locally made Burrata with rocket, confit cherry tomatoes and extra virgin olive oil ...32.0
Adelaide Hills charcuterie: thinly sliced Parma hams and salami, house pickles and organic sourdough ...18.0	Prawn and avocado salad with fresh herbs, pomegranate and lime ...22.0
Southern Bluefin tuna lightly cooked with olive oil, lemon and thyme, served with green beans, soft boiled egg and caper mayonnaise ...24.0	

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## MAINS

King George Whiting meuniere with capers, parsley, boiled new potatoes and asparagus ...44.5	Roasted lamb rump with pomegranate molasses, coriander and lime, crushed potatoes, green beans, hung yoghurt and zaatar ...34.5
Spring chicken roulade with Adelaide Hills chevre, olive tapenade, pumpkin and broccolini ...32.0	Prawn and Port Lincoln mussel linguine tossed in olive oil with verjuice, garlic and herbs ...28.0

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## CHARCOAL GRILL

All of our steaks are served with your choice of butter or sauce.

We only use South Australian MSA graded steaks, 100% pasture fed from free range cattle.

<b>Premium MSA tenderloin</b> 200g (gf) ...42.0	<b>Toppings for your steak</b>
<b>Grass fed OP ribeye</b> 400g (gf) ...58.0	King Prawns in garlic butter (gf) ...10.0
	Onkaparinga creamy blue cheese ...7.0
<b>Sauces</b> - Red wine jus, peppercorn or mushroom, truffle and marrow butter	Whole grilled Portobello mushroom with garlic butter ...6.0

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Our knowledgeable staff at The Promenade can assist you in pairing the dishes with well-matched wines from local and interstate regions.

## SIDES

Whole grilled Portobello mushroom with garlic butter	...8.0	Rocket and parmesan salad with balsamic dressing	...8.0
Confit cherry tomatoes	...8.0	Crushed new potatoes with rosemary salt	...8.0
Steamed green beans with butter, sea salt and toasted almonds	...8.0		

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## DESSERT

Cheese plate selection of Adelaide Hills artisan cheeses with wholegrain crackers and dried fruits	...32.0	Mascarpone cheesecake with fresh strawberries, balsamic, mint and strawberry sobert	... 14.5
Chocolate and mint mousse with honeycomb, chocolate crumb and minted ice-cream	...18.5	Summer pavlova with mango, passionfruit, cherries and almonds	...14.5
		Affogato with house-roasted espresso, vanilla bean ice-cream, hazelnut and biscotti	....\$12.5

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Meals can be tailored to most dietary requirements.  
Please check with your friendly service staff.

(v) vegetarian (ve) vegan (gf) gluten free