MENU **The promenade** Restaurant

MENU

Starters to share

Adelaide Hills charcuterie	\$18
thinly sliced Parma Ham and salami, house pickles and organic sourdough	
Bread and dips, Artisan bread basket (V)	\$22
with tapenade, rocket pesto, Romesco,extra virgin olive oil and balsamic	
Mushroom and herb tortilla(V)	\$22
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with Adelaide hills goats curd, and toasted sour dough	

Feed me

Two Course \$45 Per Person

Embark on a South Australian culinary adventure with our 2-course Chef's Selection menu at "Feed Me." Enjoy vibrant flavors and innovative presentations in the first course, followed by a boundary-pushing main course, all prepared exclusively with locally sourced ingredients.

Three Course \$55 Per Person

Experience gastronomic excellence with our 3-course Chef's Selection menu at "Feed Me," featuring South Australian ingredients. Indulge in a harmonious blend of flavors in the first course, followed by a showcase of culinary prowess in the main course. Conclude your meal with a decadent dessert, each course celebrating the finest produce from South Australia.

 $\mathcal B$ iscount / $\mathcal P$ romotion is not valid on \$35 Menu. Meals can be tailored to most dietary requirements. Please check with your friendly service staff.

ipper \$35

Two Course Dinner with a soup of the day and a main of your choice

MAINS

Roasted Free Range Chicken Breast, potato puree, sous vide heirloom carrot, and buttered broad beans

Crumbed SA Salt bush Lamb Shoulder with creamy mashed potato, green pea puree and red wine jus

Locally Caught Red Snapper fillet cooked with tomato, olive and capers, baby potato and a lemon, almond and parsley crumb

Braised Beef Cheek with grilled polenta, green beans, and baby carrots

Miso Glazed Eggplant (VE) with pumpkin puree, sesame dressed green beans and fragrant jasmine rice

TOP UP \$4 For a glass of House Wine with each \$35 Dinner Main.

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MENU

Gider Top Up \$6

Garden salad with white wine vinegarette

Steamed greens, butter, sea salt and toasted almond

Creamy mashed potato

French fried potatoes with rosemary salt

Dessrts

Warm chocolate pudding	\$15
Served with clotted cream and candied pecans	
R ed wine poached Pear frangipane tart	\$15
with poaching syrup and crème fraiche	
Sticky toffee pudding	\$15
with blood orange caramel sauce and ice-cream	
Cheese plate selection of four Adelaide Hills artisan cheeses	\$28
with wholegrain crackers and Barossa valley quince paste	

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(GFI) gluten free ingredients



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6	Taste of Singapore 🖉			S.
ſ	Enjoy the unique flavours and aromas of our popular Singaporean dis	hes.		ິງ
	Singaporean Laksa Pulled chicken, prawn, fish cake, egg, bean sprouts, fried tofu and noodlesin a spicy Laksa broth Popular spicy noodle soup from the 'Peranakan' region		\$38	
300	Satay of Beef and Chicken Served with ketupat, cucumber, onion and peanut sauce		\$35	
	Paratha with Beef Curry		\$32	
	P rawn Wonton Soup, green choy sum Prawn wonton, choy sum and noodles in chicken broth		\$26	
	Nasi Goreng Singaporean style fried rice served with prawn, fried egg, chicken satay sticks and prawn crackers		\$24	00
	P rawn Dim Sum Basket Three pieces each prawn har gow, prawn shumai and shrimp dumplings with ponzu dressing		\$24	
	Stamford Curry Puffs Golden puff pastry with chicken, curry spice, egg and potato Choice of: mildly spiced or hot spiced		\$20	
l	Vegetarian Spring Rolls Fried spring rolls with sweet chilli sauce		\$10	
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