MENU THE PROMENADE RESTAURANT



MENU

Starters to share

B read and dips, Artisan bread basket (V) with tapenade, rocket pesto, Romesco, extra virgin olive oil and balsamic	\$22
▲delaide Hills charcuterie thinly sliced Parma Ham and salami, house pickles and organic sourdough	\$18
Tomato bruschetta (4 pcs) (V) with basil, olive oil and sea salt	\$16
Cheesy garlic bread (V) topped with Lobethal cheddar cheese	\$14
Soup of the day Ask your friendly service staff for today's soup	\$10

South Australian seafood tower for 2

\$65 Per Person

Eyre Peninsula oysters, Spencer Gulf king prawns and blue swimmer crab.

Port Lincoln Black Mussels with chilli, lemon and parsley

Calamari salad with red wine vinegar, roasted peppers and olives

Sriracha cocktail sauce, Tartare sauce, Lemon and lime wedges

MENU

Mains

Roasted Free Range Chicken Breast (GF) potato puree, sous vide heirloom carrot, and buttered broad beans	\$30
€rumbed SA Salt bush Lamb Shoulder	\$35
with creamy mashed potato, green pea puree and red wine jus Pan seared Salmon fillet (GF)	\$35
Quinoa salad with olives, capers, tomato and herbs, steamed asparagus ar chermoula	nd
Pappardelle Pasta with beef ragout, parmesan, ricotta, and gremolata	\$28
Turmeric Cauliflower Steak (GF, VE) with kale and green pea risotto, parmesan and pistachio	\$26

MENU

Pides Top Up \$8

Garden salad with white wine vinegarette (GF, VE)

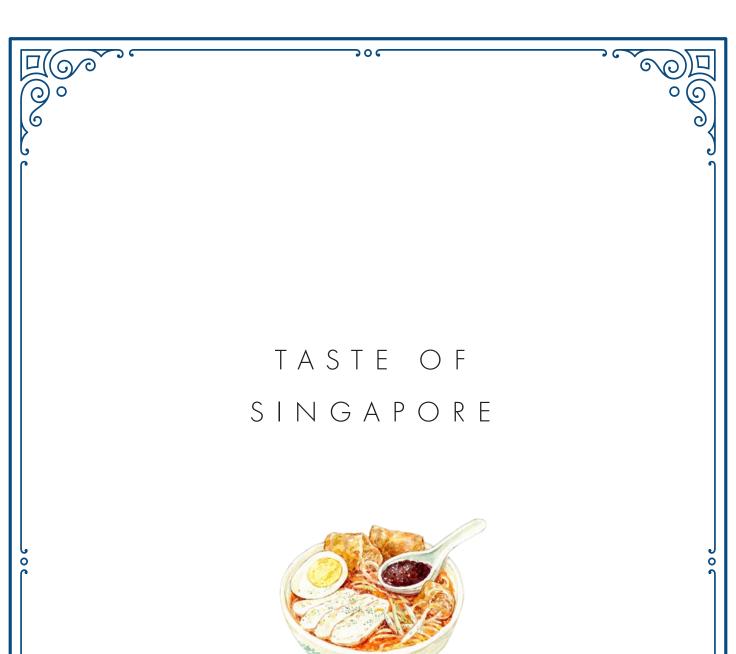
Steamed greens, butter, sea salt and toasted almond (GF)

Creamy mashed potato (GF)

French fried potatoes with rosemary salt

Desserts

Warm chocolate pudding	\$15
Served with clotted cream and candied pecans	
Hazelnut panna cotta	\$15
with chocolate sauce and praline	
Mascarpone cheesecake	\$15
with fresh strawberries, and mint	
Cheese plate selection of four Adelaide Hills artisan cheeses	\$28
with wholegrain crackers and Barossa valley quince paste	





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6	Taste of Cingapore		2
r	Enjoy the unique flavours and aromas of our popular Singaporean c	dishes.	า
	Singaporean Laksa	\$38	
	Pulled chicken, prawn, fish cake, egg, bean sprouts, fried tofu	ψ50	
	and noodlesin a spicy Laksa broth		
	Popular spicy noodle soup from the 'Peranakan' region		
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	Satay of Beef and Chicken	\$29.50	
	Served with ketupat, cucumber, onion and peanut sauce		
	Paratha with Beef Curry	\$32	
	Latama will beer corry	ΨΟΖ	
	Prawn Wonton Soup, green choy sum	\$26	
	Prawn wonton, choy sum and noodles in chicken broth		
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٢	Nasi Goreng	\$24	ຳ
	Singaporean style fried rice served with prawn, fried egg,	Ψ 2 4	
	chicken satay sticks and prawn crackers		
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	Prawn Dim Sum Basket	\$24	
	Three pieces each prawn har gow, prawn shumai and shrimp dumplings		
	with ponzu dressing		
	Stamford Curry Puffs	\$20	
	Golden puff pastry with chicken, curry spice, egg and potato	·	
	Choice of: mildly spiced or hot spiced		
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	Vegetarian Spring Rolls Fried apring rolls with awart shilli square	\$10	
	Fried spring rolls with sweet chilli sauce		
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Discount / Promotion is not valid on \$35 Menu. Meals can be tailored to most dietary requirements.

Please check with your friendly service staff.

(VE) vegan (GFI) gluten free ingredients

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THE PROMENADE RESTAURANT

\$35 DINSER Every main dish comes with a complimentary soup of the day.

MAINS

Roasted Free Range Chicken Breast (GF) 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

Pan seared Salmon fillet (GF) Quinoa salad with olives, capers, tomato and herbs, steamed asparagus and chermoula

Pappardelle Pasta with beef ragout, parmesan, ricotta, and gremolata

Turmeric Cauliflower Steak (GF, VE) with kale and green pea risotto, parmesan and pistachio

TOP UP \$4

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