

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.

FEED ME

Can't decide... Let us feed you.

A popular way to experience our Promenade Restaurant as you feast on our chef's favourite seasonal dishes that are inspired by mediterranean flavours using South Australia's fresh and extraordinary produce.

2 course - \$65 per person | 3 course - \$75 per person
Add \$15pp for wine pairing

STARTERS TO SHARE

Cheesy garlic bread topped with Lobethal cheddar cheese (V)	\$14
Bread & Dips; artisan bread basket with tapenade, rocket pesto, romesco, extra virgin olive oil and balsamic (V)	\$16
Adelaide hills charcuterie: thinly sliced parma ham & salami, house pickles & organic sourdough	\$18
Tomato bruschetta with basil, olive oil and sea salt (4 pcs) (V)	\$14

ENTREES

SA King prawns with almond & parsley crumb served with spicy roasted tomato, garlic & pepper sauce	\$24
House made duck rilette with cornichon and crostini	\$18
Pan fried sardine fillets on pearl cous cous with avocado, rocket and tomato	\$18
Bocconcini salad with locally made bambini bocconcini, heirloom tomatoes, basil and extra virgin olive oil	\$14
Beef tenderloin carpaccio with pine nuts, parmesan, rocket and lemon	\$22

ASK YOUR FRIENDLY SERVICE STAFF FOR TODAY'S SPECIALS

(v) Vegetarian (ve) Vegan (GFI) Gluten Free Ingredients (DFI) Dairy Free Ingredients

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MAINS

King George whiting fillets, broccolini, potato, lemon, beurre blanc	\$54
South Australian Black Mussels and Prawn Spaghetti with olive oil, shallots, cherry tomato, capers & dill	\$32
Roasted free range chicken breast, potato puree, sous vide heirloom carrot, gravy & peas	\$32
Confit duck leg with braised puy lentils and pumpkin puree	\$34
Grilled portobello mushroom and ricotta, wild rice, kale and black truffle (V)	\$28

CHARCOAL GRILL

Cube roll 300gms	\$58
Tenderloin, 220gms	\$48
Striploin 220gms	\$40
Lamb chops (3 Pcs) - mustard, rosemary & garlic marinade	\$32
Pork chops 300g - garlic, soy & ginger marinade	\$28
Whole Spring chicken - lemon & oregano marinade	\$40
All meats are served with roasted garlic & murray river salt	
Choose your Sauce - Red wine jus, peppercorn, mushroom, salsa verde, tapenade, romesco	
	\$8 Ea

Add Toppings for your Steak

- Garlic Prawns from the spencer gulf
 - Onkaparinga creamy blue cheese
 - Whole grilled Portobello mushroom with garlic butter
 - Truffle fried hen's egg
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SIDES

Steamed greens, butter, sea salt and toasted almond	\$8
Creamy mashed potato	\$8
Rocket and parmesan salad with balsamic dressing	\$8
Roasted kipfler potatoes with rosemary salt	\$8

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TASTE OF SINGAPORE

Enjoy the unique flavours and aromas of our popular Singaporean dishes.

Satay of beef and chicken	\$28	Stamford curry puffs (mild or spicy)	\$18
Prawn wonton soup, green choy sum roti	\$22	Nasi goreng	\$24
Paratha with beef curry	\$28	Vegetarian spring rolls	\$10
Prawn dim Sum basket	\$24		

DESSERT

Classic vanilla bean creme brulee with praline and berries (GF)	\$16	Passionfruit tart with raspberry puree & mascarpone	\$16
Orange and almond syrup cake with cointreau cream and frosted almonds (GF)	\$16	Warm chocolate pudding with clotted cream and candied pecans	\$16

Cheese

Select your favorite cheeses served with quince paste and crackers

Adelaide Blue	\$16
Origin: Adelaide, SA Milk: Cow, Type : Blue vein, Approx Age: 2-4 months	
Charleston Brie	\$18
Origin: Adelaide hills, SA Milk : Jersey cow, Type: White Mould, Approx Age:1-2 months	
Woodside Vigneron	\$23
Origin: Adelaide hills, SA Milk : Goat, Type: Washed rind, Approx Age:6 weeks	
Mt Jagged Mature Red Wax	\$16
Origin: Fleurieu peninsula, SA Milk : Jersey cow, Type: Cheddar, Approx Age:12 month	
Tasting plate of all 4 of our Artisan SA Cheeses	\$26

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