

BUYER AND CELLAR | THE KITCHEN SINK PRE SHOW DINNER MENU

ENTRÉE

Potted Salmon & Lobster Pate

Cornichons, watercress, remoulade & sourdough crisps \$18.0

Twice Cooked Pork Belly

Glass noodles, snow pea tendrils, radish, hoisin & peanut dressing \$18.0

Seared Tartare of Beef

Rocket leaves, shaved fennel, baby tomatoes, crisp capers & tomato sauce (GF) \$17.0

Baked Goats Cheese, Eggplant, Salsa Verde

Olive tapenade, heirloom beetroot, mizzuna & balsamic glaze (GF, DF, V) \$16.0

Ricotta Ravioli

Tomato & spinach cream, roasted butternut pumpkin, pine nuts & grana shavings (main size available) (V) \$17.0

MAINS

8 hour Slow Roasted Heritage Beef Chuck

Parisian potatoes, smoked paprika roasted cauliflower, Dutch carrot, snow pea shoots & Jack's BBQ sauce (GF, DF) \$32.0

Suggested Wine: Magpie Estate 'The Sack' Shiraz, Barossa Valley SA \$10.5/gls

Harissa Lamb Shoulder

Apricot & chic pea ragout, crispy pastry top, fennel & minted pea salad, whipped potato \$32.0

Suggested Wine: Mr Mick Cabernet Merlot, Clare Valley SA \$8/gls

Confit leg of Duck w/ Duck Spring Roll

Sweet potato & mandarin puree, asparagus spears, enoki mushroom & dark jus \$33.0

Suggested Wine: Geoff Weaver Riesling, Adelaide Hills SA \$10.0/gls

Panko Crumbed South Australian Whiting fillets

Salad of watercress, young radish, pickled cucumber, medley of heirloom baby tomatoes, lemon & roasted garlic aioli (DF) \$33.0

Suggested Wine: Tom Foolery Trouble & Strife Rose, Barossa Valley SA \$10/gls

SIDES

Shoestring Fries

Rosemary and pink Murray salt, tomato & chutney (V, GF, DF) \$8.0

Salad

Salad of rocket, roasted pear, goat's cheese & raspberry vinaigrette (GF, V) \$8.0

Vegetables

Steamed broccoli, toasted almonds & preserved lemon olive oil (V, GF, DF) \$8.0

TO FINISH

Beetroot & Walnut Cake

Cream cheese smear, pineapple jam & baby mint \$14.5

Steamed Gingerbread Pudding

Salted caramel sauce, white chocolate ganache & rum soaked raisins \$14.5

Affogato

Espresso, vanilla ice cream & w/ Baileys or Frangelico (GF) \$14.5

Selection of ice cream & sorbets served with Oreo cookies

Chocolate ice cream, vanilla ice cream, raspberry sorbet, mandarin sorbet, blood orange sorbet.

Two scoops. (GF no cookies) \$14.5

Cheese Plate

Selection of International and local cheeses with lavosh, water crackers, quince paste & dried fruit \$17.5

HOT DRINKS

Coffee \$3.5 - Espresso, Long Black, Flat White Cappuccino, Latte, Piccolo, Macchiato

Tea \$3.5 - English Breakfast, Earl Grey, Peppermint, Camomile, Green Tea

Hot Chocolate \$4.0

V = Vegetarian GF = Gluten Free DF = Dairy Free

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