

LUNCH AND DINNER MENU

ENTREE

Buffalo mozzarella, smoked eggplant, black garlic, pickled pumpkin, curry leaf
Seared Hiramasa kingfish, avocado, brown rice miso, compressed apple, sea parsley
Greenslades chicken leg galantine, shitake mushroom, candied orange, red vein sorrel
Sugar cured salmon, pastrami spices, buttermilk, salted kohlrabi, bronze fennel, skin crackling
Roasted Schuam pork belly, roasted fennel, smoked apple, watercress, fresh horseradish
Duck breast, sweet & sour carrot, toasted seeds, whole grains, charred cipollini onions

MAIN COURSE SELECTION

Black Angus rump cap, confit garlic, potato & saltbush sarladaise, smoked mushrooms, caramelised onion
Hay Valley lamb shoulder, caramelised yoghurt, caraway heirloom carrots, rye pangratatto, pomegranate
Pan fried barramundi, white beans, pancetta, baby octopus, preserved lemon
Confit ocean trout, globe artichoke, cauliflower, capers, muscatel beurre noisette, sorrel
Roast chicken breast, grilled spring asparagus, pea puree, chickpea shoots
Mushroom & cavolo nero pithivier, celeriac puree, caramelised baby onions, endive salad

All main courses served with shared:

Salad greens, tarragon vinaigrette, breakfast radishes
Organically grown mixed grains, pickled fennel, garden herbs, labne, sumac
Sourdough and butter medallions



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DESSERT

Bitter chocolate torte, tonka bean cream, burnt orange
Whipped coconut pannacotta, confit lemon puree, candied lime, toasted coconut
Peach & yoghurt bavarois, white chocolate crackle, mint snow
Matcha mille feuille, macerated blackberries, pistachio
Lemon verbena vacherin, citrus curd, Adelaide Hills berries, cultured cream, native mint

Includes:

Barista-made espresso coffee, tea and Haigh's chocolates

MENU OPTIONS

2 Courses	\$65 per person
3 Courses	\$79 per person
Choice mains - per choice	+\$10 per person
Choice entrée - per choice	+\$8 per person
Choice dessert - per choice	+\$8 per person
Alternate drop - per choice	+\$6 per person

Children's meals – under 10 years
includes main course, dessert and beverages

\$45 per person

Chef's selection pre-dinner canapés

\$12 per person

HAIGH'S CHOCOLATE SLAB

3 kg of South Australian milk couverture chocolate

\$350 per slab



BEVERAGE PACKAGES

BREMERTON PACKAGE

The Lane 'Lois' Blanc de Blanc
Bremerton 'Betty & Lou' Sauvignon Blanc
Bremerton 'Tamblyn' Cabernet, Shiraz, Malbec, Merlot
Coopers Pale Ale, Coopers Dry, Coopers Light
The Hills Cider
Soft drinks, orange juice, water

2 hours
3 hours
4 hours
Extra hour

\$33 per person
\$40 per person
\$47 per person
\$7 per person

SPIRITS

Client supplied (3 varieties)
All mixers provided

\$400

*All spirits served after main course only



BEVERAGE PACKAGES

ICONS OF SA PACKAGE - *Please select 1 white and 1 red*

Sparkling

Petaluma 'Croser' NV

White

The Lane 'Block 10' Sauvignon Blanc

Pikes 'Traditionale' Riesling

Pikes 'Luccio' Pinot Grigio

Red

Robert Oatley Signature Series 'GSM' Grenache Shiraz Mouvedre

Hentley Farm 'Villain & Vixen' Shiraz

Seppeltsfield 'Village' Grenache

Coopers Pale Ale, Coopers Dry, Coopers Light

The Hills Cider

Soft drinks, orange juice, water

2 hours

\$36 per person

3 hours

\$46 per person

4 hours

\$56 per person

Extra hour

\$10 per person

SPIRITS

Client supplied (3 varieties)

\$400

All mixers provided

*All spirits served after main course only

