

LUNCH AND DINNER MENU

ENTREE

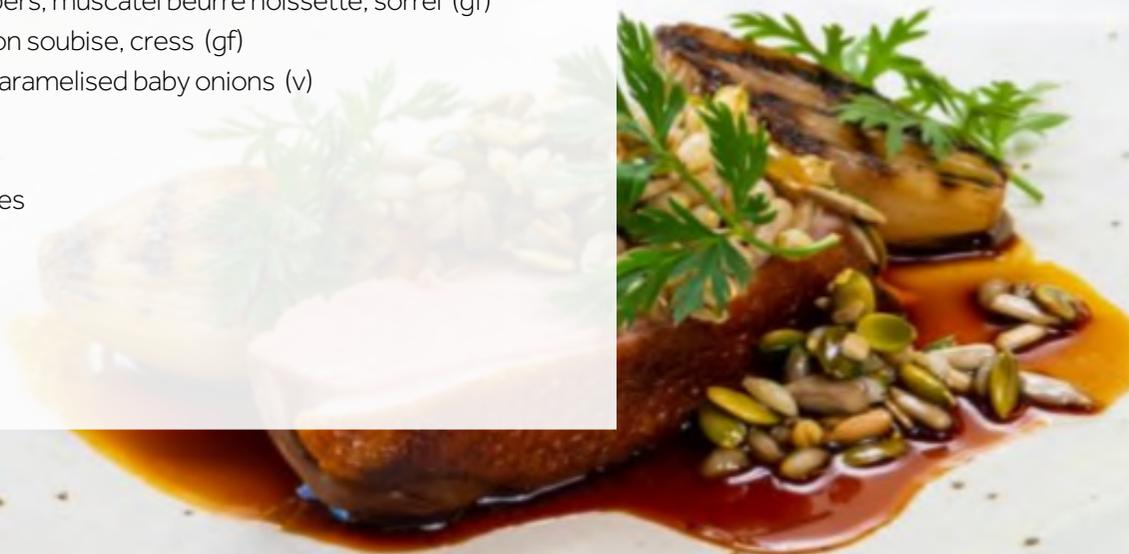
Buffalo mozzarella, smoked eggplant, black garlic, pickled pumpkin, curry leaf (v/gf)
Seared Hiramasa kingfish, avocado, brown rice miso, compressed apple, sea parsley (df/gf)
Greenslades chicken leg galantine, shitake mushroom, candied orange, red vein sorrel (gf)
Sugar cured salmon, pastrami spices,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

MAIN COURSE SELECTION

Black Angus rump cap, dauphine potatoes, smoked mushrooms, caramelised onion (df)
Hay Valley lamb shoulder, caramelised yoghurt, roast carrot, rye pangratatto, pomegranate
Pan fried barramundi, white beans, pancetta, baby octopus, preserved lemon (gf)
Confit ocean trout, globe artichoke, cauliflower, capers, muscatel beurre noisette, sorrel (gf)
Roast chicken breast, braised seasonal greens, onion soubise, cress (gf)
Mushroom & cavolo nero pithivier, celeriac puree, caramelised baby onions (v)

All main courses served with shared:

Salad greens, tarragon vinaigrette, breakfast radishes
Roast potatoes, truffled butter, thyme
Sourdough and butter medallions



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DESSERT

Bitter chocolate torte, tonka bean cream, burnt orange (v/gf)

Whipped coconut pannacotta, confit lemon puree, candied lime, toasted coconut (v)

Rhubarb & yoghurt bavarois, white chocolate crackle, mint snow (v)

Matcha mille feuille, macerated blackberries, pistachio (v)

Lemon verbena meringue, citrus curd, Adelaide Hills berries, cultured cream, native mint (v/gf)

Includes:

Barista-made espresso coffee, a selection of boutique teas and petit fours

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

\$45 per person

includes main course, dessert and beverages

Chef's selection pre-dinner canapés

\$12 per person

HAIGH'S CHOCOLATE SLAB

3 kg of South Australian milk couverture chocolate

\$350 per slab

We provide a hammer and chisel for your guests to chip off their own piece of decadence.

