



RESTAURANT - MORPHETTVILLE

SATURDAY, 29TH SEPTEMBER

ENTREE

Gawler River Quail

pumpkin/ candy beets / hazelnuts/ sorrel
or

Barossa Pork Belly

parsnip/ apple/ heritage carrot/ anise glaze
or

Spring Tomato Salad

heirloom tomato/ kalamata crumble/ fetta/
tomato water gelee/ basil aioli

MAIN COURSE

Duo of Game

paroo kangaroo/ venison/ beetroot/ pencil leek/
sprouts/ riberry reduction
or

36° South Beef Flank

horseradish paris mash/ asparagus/ shallot/
pickled sweet potato/ cabernet glaze
or

Seafood Cannelloni

Atlantic salmon farce/ Port Lincoln prawn/ scallop/
white wine/ cress/ tomato veloute

DESSERT

Cherry Bakewell Tart

crème fraiche/ raspberry/ vanilla icecream
or

Farmhouse Cheese

Neils Yard Cornish Kern (AUS)
South Cape Brie (AUS)
Mauri Gorgonzola Piccante (FRA)

*GF options available

We cannot guarantee complete allergy free dishes due to trace allergens and supplied ingredients

