

Bread

Wholemeal and sunflower sourdough loaf
Murray River salted cultured butter

Entree Tasting Plate

Brandade, gribiche, crispy Brussel sprout *and*
Duck confit with kohlrabi foam *and*
Section 28 Monforte croquette with pickled asparagus

Main course

Please select a main course from our Festival of Food, a la carte or specials menus.
All dishes are included up to the value of 37.5.
For items over this amount, just pay the difference.

Side special

Choose any side dish from our a la carte menu for an additional 8.5

Dessert special

Choose any dessert from our dessert menu for an additional 12
Enjoy our South Australian cheese plate for just 16.5

Petits fours

Goolwa organic almond and chocolate

Dinner	Monday to Thursday 37.5	Friday to Sunday 42.5
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Upgrade your Festival of Food dinner to a
FEED ME! MENU

for an additional 17.5 per person

Wine matching is also available for an additional 45 per person

This rich tapestry of local food is available on request

Please allow a minimum of 90 minutes to fully enjoy this experience




"Best Restaurant in a Hotel" SA Restaurant & Catering Awards 2017
"Best Restaurant - Accommodation Division" AHA National Awards for Excellence 2016
"Two Glass" Winner Gourmet Traveller Wine List of the Year Awards 2018
"Best Restaurant - Accommodation Division" AHA SA Awards 2016

Main course



Twice baked comte souffle
arugula, corella pear and candied walnut

Seafood risotto
lobster bisque and king prawns

 Crispy skin King salmon fillet 6.5

miso cauliflower, pickled cucumber and ink tuille

The light, textural and beautifully weighted flavours at play here work a treat with our King salmon which is abundant in healthy oils and considered the finest of Pacific salmon. This dish is inspired by another royalty of the water South Australian Sarah Ryan, former sprint freestyle swimmer and 3 times Olympic medal winner.

Chermoula free range chicken breast
broccolini, aerated bearnaise and leek ash

Loukoui pork scotch
quince, mustard, slaw and watercress

Charcoal herbed lamb rump
quinoa, Kris Lloyd fetta and dill puree

Mayura Station Wagyu beef rump
beef pithivier and potato

Marinated beef short rib 2.5
creamy potato mash

Side dish (serves two)

Echunga leaf salad 8.5
fennel, mint, pear and buttermilk dressing

Duck fat potatoes with garden herbs 8.5

Steamed greens 8.5
green olive tapenade

A surcharge of 2.4% applies to all American Express and Diners transactions.
No separate accounts provided.

