# THE PROMENADE

Indulge in a variety of the freshest produce from prominent South Australian culinary regions, created with skill and passion by our team of dedicated Chefs.

### STARTERS & SALADS

Cheesy garlic bread topped with Lobethal cheddar, parsley and garlic	14.0	Smoked duck terrine with swiss chard and crushed pistachio	18.0
Adelaide Hills charcuterie: thinly sliced Parma Ham and salami, house pickles and organic sourdough (DFI)18.0		Salmon rillettes, fresh and smoked salmon, sour cream, capers, lemon and crisp bread18.0	
		Classic French onion soup with gruvere and baguette16.0	

#### MAINS

Baked Red Snapper fillet with an almond and parsley crumb, served with broad beans, peas and potatoes ....35.0

Spring chicken roulade with Adelaide Hills chevre, olive tapenade, pumpkin and broccolini (GFI) ....32.0

Seafood Marinara with hand crafted squid ink linguine, basil and a roasted tomato, garlic and pepper sauce ....32.0

24 Hour marinated lamb loin chops with Salsa Verde and balsamic roasted carrots ....32.0

Asparagus, pea & mint risotto with pine nuts and La Vera pecorino ....26.0

### CHARCOAL GRILL

All of our steaks are served with your choice of butter or sauce. We only use South Australian MSA graded steaks, 100% pasture fed from free range cattle.

Premium MSA tenderloin 200g (GFI, DFI)	42.0	Toppings for your steak	
Grass fed OP ribeye 400g (GFI, DFI)	58.0	King Prawns in garlic butter (GFI)	10.0
Pork ribeye chop on bone (GFI, DFI)	30.0	Onkaparinga creamy blue cheese	7.0
		Whole grilled Portobello mushroom with garlic butter	6.0

 $\ensuremath{\textbf{Sauces}}$  - Red wine jus, peppercorn or mushroom, truffle and marrow butter

Stamford Grand Adelaide | The Promenade Restaurant | Moseley Square, Glenelg SA 5045 | 08 8461 0399 StamfordGrandAdelaide | www.stamford.com.au/sga

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Our knowledgeable staff at The Promenade can assist you in pairing the dishes with well-matched wines from local and interstate regions.

#### SIDES

Whole grilled Portobello mushroom		Creamy mashed potatoes	8.0
with garlic butter (GFI)	8.0	Crushed new potatoes with rosemary salt	8.0
Steamed green beans with butter, sea salt			
and toasted almonds (GFI)	8.0		
Rocket and parmesan salad			
with balsamic dressing (GFI)	8.0		

## DESSERT

Cheese plate selection of Adelaide Hills artisan cheeses with wholegrain crackers and dried fruits ....32.0

Individual lemon and lime pie with scorched meringue and freeze-dried raspberry ....16.0

Apple and rhubarb cake with a strawberry and rhubarb compote and frosted almonds (GFI, DFI) ... 14.0

Warm chocolate pudding with clotted cream and candied pecans ...16.0

Meals can be tailored to most dietary requirements. Please check with your friendly service staff.