

# 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	Warm Heirloom (rainbow) carrot salad with whipped ricotta, toasted almonds, Kangaroo Island honey and mustard dressing (GFI) ...16.0
Adelaide Hills charcuterie: thinly sliced Parma Ham and salami, house pickles and organic sourdough (DFI) ...18.0	Creamy seafood chowder with prawns, fish, calamari, mussels and clams ...22.0
Southern Bluefin tuna lightly cooked with olive oil, lemon and thyme, served with green beans, soft boiled egg and caper mayonnaise (DFI) ...24.0	

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## MAINS

Baked Red Snapper fillet with an almond and parsley crumb, served with broad beans, peas and potatoes ...35.0	Grilled octopus with squid ink pasta and a roasted tomato, garlic and pepper sauce ...40.0
Spring chicken roulade with Adelaide Hills chevre, olive tapenade, pumpkin and broccolini (GFI) ...32.0	Creamy mushroom risotto with parmesan, sage and truffle oil (V, GFI) ...30.0
Roasted lamb rump with pomegranate molasses, coriander and lime, crushed potatoes, green beans, hung yoghurt and zaatar ...34.5	

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## 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.

<b>Premium MSA tenderloin</b> 200g (GFI, DFI) ...42.0	<b>Toppings for your steak</b>
<b>Grass fed OP ribeye</b> 400g (GFI, DFI) ...58.0	King Prawns in garlic butter (GFI) ...10.0
<b>Pork ribeye chop on bone</b> (GFI, DFI) ...30.0	Onkaparinga creamy blue cheese ...7.0
	Whole grilled Portobello mushroom with garlic butter ...6.0
<b>Sauces</b> - Red wine jus, peppercorn or mushroom, truffle and marrow butter	

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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 with garlic butter (GFI)	...8.0	Rocket and parmesan salad with balsamic dressing (GFI)	...8.0
Steamed green beans with butter, sea salt and toasted almonds (GFI)	...8.0	Crushed new potatoes with rosemary salt (GFI, DFI)	...8.0
		Creamy mashed potato (GFI)	...8.0

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## DESSERT

Cheese plate selection of Adelaide Hills artisan cheeses with wholegrain crackers and dried fruits	...32.0	Apple and rhubarb cake with a strawberry and rhubarb compote and frosted almonds (GFI, DFI)	... 14.0
Red wine poached pear with walnut, caramel sauce, praline and double cream (GFI)	...14.0	Warm chocolate pudding with clotted cream and candied pecans	...16.0

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

(v) Vegetarian (ve) Vegan (GFI) Gluten Free Ingredients (DFI) Dairy Free Ingredients