



M E N U
THE PROMENADE
RESTAURANT

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Starters to share

- B**read and dips, Artisan bread basket (V) \$22
with tapenade, rocket pesto, Romesco, extra virgin olive oil and balsamic
- A**delaide Hills charcuterie \$18
thinly sliced Parma Ham and salami, house pickles and organic sourdough
- T**omato bruschetta (4 pcs) (V) \$16
with basil, olive oil and sea salt
- C**heesy garlic bread (V) \$14
topped with Lobethal cheddar cheese
- S**oup of the day \$10
Ask your friendly service staff for today's soup

South Australian seafood tower for 2

\$65 Per Person

Eyre Peninsula oysters, Spencer Gulf king prawns and blue swimmer crab.
Port Lincoln Black Mussels with chilli, lemon and parsley
Calamari salad with red wine vinegar, roasted peppers and olives
Sriracha cocktail sauce, Tartare sauce, Lemon and lime wedges

Discount / Promotion is not valid on \$35 Menu. Meals can be tailored to most dietary requirements.
Please check with your friendly service staff.

(V) vegetarian

(VE) vegan

(GFI) gluten free ingredients

M E N U

Mains

- R**oasted Free Range Chicken Breast (GF) \$30
potato puree, sous vide heirloom carrot, and buttered broad beans
- C**rumbed SA Salt bush Lamb Shoulder \$35
with creamy mashed potato, green pea puree and red wine jus
- P**an seared Salmon fillet (GF) \$35
Quinoa salad with olives, capers, tomato and herbs, steamed asparagus and chermoula
- P**appardelle Pasta \$28
with beef ragout, parmesan, ricotta, and gremolata
- T**urmeric Cauliflower Steak (GF, VE) \$26
with kale and green pea risotto, parmesan and pistachio

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Sides Top Up **\$8**

Garden salad with white wine vinaigrette (GF, VE)

Steamed greens, butter, sea salt and toasted almond (GF)

Creamy mashed potato (GF)

French fried potatoes with rosemary salt

Desserts

Warm chocolate pudding \$15
Served with clotted cream and candied pecans

Hazelnut panna cotta \$15
with chocolate sauce and praline

Mascarpone cheesecake \$15
with fresh strawberries, and mint

Cheese plate selection of four Adelaide Hills artisan cheeses \$28
with wholegrain crackers and Barossa valley quince paste

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TASTE OF
SINGAPORE



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THE PROMENADE
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Taste of Singapore

Enjoy the unique flavours and aromas of our popular Singaporean dishes.

S ingaporean Laksa	\$38
Pulled chicken, prawn, fish cake, egg, bean sprouts, fried tofu and noodles in a spicy Laksa broth Popular spicy noodle soup from the 'Peranakan' region	
S atay of Beef and Chicken	\$29.50
Served with ketupat, cucumber, onion and peanut sauce	
P aratha with Beef Curry	\$32
P rawn Wonton Soup, green choy sum	\$26
Prawn wonton, choy sum and noodles in chicken broth	
N asi Goreng	\$24
Singaporean style fried rice served with prawn, fried egg, chicken satay sticks and prawn crackers	
P rawn Dim Sum Basket	\$24
Three pieces each prawn har gow, prawn shumai and shrimp dumplings with ponzu dressing	
S tamford Curry Puffs	\$20
Golden puff pastry with chicken, curry spice, egg and potato Choice of: mildly spiced or hot spiced	
V egetarian Spring Rolls	\$10
Fried spring rolls with sweet chilli sauce	

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THE PROMENADE RESTAURANT

\$35 DINNER *Specials*

Every main dish comes with a complimentary soup of the day.

MAINS

Roasted Free Range Chicken Breast (GF)
potato puree, sous vide heirloom carrot, and buttered broad beans

Crumbed SA Salt bush Lamb Shoulder
with creamy mashed potato, green pea puree and red wine jus

Pan seared Salmon fillet (GF)
Quinoa salad with olives, capers, tomato and herbs, steamed asparagus and chermoula

Pappardelle Pasta
with beef ragout, parmesan, ricotta, and gremolata

Turmeric Cauliflower Steak (GF, VE)
with kale and green pea risotto, parmesan and pistachio

TOP UP \$4

For a glass of House Wine with each \$35 Dinner Main.

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