



— THE —

STABLES BAR

EST. 2013

ENTRÉES

Toasted baguette, Melia family extra virgin olive oil, balsamic	5
South Australian marinated olives	6
Freshly shucked South Australian oysters, lemon and shallot vinaigrette	22/40
Chèvre D'Argental arancini, fennel, apple purée, red sorrel	16
Kingfish sashimi, ponzu, horseradish, cucumber, coriander	19
Rum smoked duck ham, quince syrup, walnuts, nashi pear, pink pepper	19
Pan fried chilli squid, zucchini noodle, coriander, papaya, avocado, nuoc cham	18
Porcini & truffle risotto, shaved parmesan, mascarpone, parsley	17/30

MAINS

Baked herb gnocchi, sage brown butter, Bookara goats curd, pine nuts, cavalo nero	30
Seared Ōra King Salmon, avocado purée, wasabi tartare, enoki mushroom	35
Pan roasted Cone Bay Barramundi, saffron, fennel, shellfish raviolo, samphire	36
Roasted pork belly, smoked eggplant, black garlic, vine ripened tomato, parsley vinaigrette	36

FROM THE GRILL

Lamb rump, spiced beluga lentils, carrot purée, charred brussels & crushed hazelnuts	36
300g Angus rump	37
250g Butterfield fillet	42
Served with dijon mustard, celeriac remoulade, garlic mash, rocket radish salad	
Selection of sauce: peppercorn, mushroom, truffle butter	5

SIDES

Hand cut chips	8
Steamed seasonal greens	8
Garden salad, fresh herbs, feta, vinaigrette	8

DESSERTS

Quince & apple crumble, honey ice cream, orange blossom anglaise	14
Bahen & Co chocolate mousse, espresso brownie, salted caramel & hazelnut ice cream	14
Raspberry & lemon cheese cake, clotted cream, amaretto	14
Dessert tasting plate	26
Chef's cheese selection w quince & lavosh	100g/24

