

THREE COURSE LUNCH OR DINNER | 107

Set entrée, alternate main & set dessert

Sides | 12

5 COURSE DEGUSTATION | 130**PENFOLDS SIGNATURE BEVERAGE PACKAGE**

Only available with the 5 course degustation

3 Hours | 75

4 Hours | 85

5 Hours | 95

TO START

Served with in-house stone baked sourdough rolls

Cultured butter

Coriole farm olives

Rio Vista bespoke blend olive oil & native bush pepper dukkah

ENTRÉESpencer Gulf Hiramasa kingfish, roasted pineapple, fermented chilli, pickled onion & toasted sesame spice | **DF** | **GF**Kangaroo Island Southern rock lobster, sea vegetables, lobster essence, crème fraiche & finger lime | **GF** | **NF**Boston Bay free-range heritage pork, parsnip, hills cider, baked apple & grain mustard | **GF** | **NF**Potato gnocchi, garden greens, burnt butter, dried mushroom & parmesan | **NF** | **V****MAIN COURSE**Nomad farm pasture-raised chicken, butternut, pencil leek, kale & mushroom ketchup | **NF** | **GF**Mayura station 100% full-blood wagyu beef, confit potato, smoked onion, horseradish, black garlic & jus | **NF** | **GF** | **DF**Northern Ranges lamb porterhouse, heirloom carrot, gum honey, yoghurt & nasturtium oil | **NF** | **GF**Robarra barramundi, lemon thyme, white bean, fennel, olives & sauce vierge | **NF** | **GF** | **DF****SIDES**Twice fried potato & chimichurri | **NF** | **GF** | **DF**Baked cauliflower, tahini, pomegranate & pistachio | **GF** | **DF**Roasted vegetable salad, fresh mozzarella & balsamic evo | **NF** | **GF** | **V**Salad leaves shaved heirloom vegetables & mustard dressing | **NF** | **GF** | **DF** | **V****DESSERT**Section 28 mont cheval (raw cow's milk), pickled carrot, fennel, green apple, honeycomb & lavosh | **NF**

Woodside swag (goat milk), glazed fig, pickled walnut, pear paste & walnut bread

Riverland orange, almond financier, 23rd street gin, sticky mandarin compote & roasted almond ice cream

Onkaparinga dairy, triple cream brie cheesecake, Penfolds tawny jelly & fig cracker

Note: This menu can be tailored to suit all dietary requirements. Please provide all dietary information to your Function Sales Executive upon booking.

PENFOLDS SIGNATURE BEVERAGE PACKAGE

Hentley Farm Blanc de Noir
Penfolds Cellar Reserve Chardonnay
Penfolds Max's Rose
Penfolds Cellar Reserve GSM
Penfolds Bin 23 Pinot Noir
Hahn SuperDry
Hahn SuperDry 3.5
Stone & Wood Pacific Ale
Stone & Wood Cloudy Pale Ale
Stone & Wood Green Coast Lager
Stone & Wood Green Coast Crisp 3.5
James Squire Ginger Beer
James Squire Orchard Crush Cider
Coca Cola Soft Drinks
Nippy Juices

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SPENCER GULF HIRAMASA KINGFISH

Clean Seas takes pride in its sustainability credentials and do all they can to deliver Spencer Gulf Hiramasa Kingfish in the most environmentally responsible way. Clean Seas are proud to farm Spencer Gulf Hiramasa Kingfish in a remote location off the Eyre Peninsula town of Port Lincoln in South Australia, one of the cleanest bodies of water in Australia. Ethically sourced from pristine waters is what gives the Hiramasa Kingfish it's exceptional, unparalleled taste.

SOUTHERN ROCK LOBSTER

Australian Southern Rock lobster (*Jasus edwardsii*) is caught in the pristine cold Southern Ocean of South Australia. Boasting sweet, delicate firm white flesh; a rich 'sea spray' flavour and a generous meat-to-shell ratio - almost double that of other lobster species - Australian Southern Rock lobster is one of the world's most indulgent food experiences.

Fed by the nutrient-rich waters uprising from Antarctica, Southern Rock lobster is a slow-growing selective feeder. It's harvested using one of the most advanced and innovative sustainable wild fishing programs in the world, with most of the catch exported live.

BOSTON BAY HERITAGE FREE RANGE PORK

The Stephenson family presents Boston Bay Smallgoods - a family owned and managed, free range heritage breed pig farm.

The Stephenson family farm is located on the pristine remote and rugged Eyre Peninsula in South Australia; they are passionate about sustainable and ethical farming practices.

They have revolutionised pork production best practices with their extensive natural bush grazing systems which provide the animals with an amazing free quality of life not seen anywhere in the world.

"Our Family love the land and can't imagine being anywhere else in the world! We are determined to provide our pigs with the best quality of life possible and truly believe our extensive natural bush grazing system produces a happy a stress-free animal. The quality of our product speaks for itself and we have been flattered by the amazing response from chefs that have come to visit us and our pigs. We really enjoy having people come to our farm and experience the story behind Boston Bay Smallgoods & Fresh Free-Range Pork." Jason Stephenson

NOMAD FARM PASTURE RAISED CHICKEN

Nomad Farms is a multi-award winning farm on Ngarrindjeri Land (Finniss Valley) on the Fleurieu Peninsula, South Australia. We produce a range of pasture raised produce and botanically dyed fibre.

Our production methods uniquely regenerate landscapes and it is the principle of regeneration - ecologically, socially and economically - upon which Nomad Farms is based.

The name Nomad Farms embodies the constant movement of all our animals across the farm which is so crucial to our systems, the constant state of change of the natural systems we mimic in our regeneration effort, and of course our desire not to become a mad farm.

At Nomad Farms we produce grass fed nomadic beef, nomadic pasture-raised meat chooks, grass fed nomadic hogget and locally produced and botanically dyed wool.

MAYURA STATION 100%FULL-BLOOD WAGYU BEEF

Mayura Station is located in the Limestone Coast of South Australia, in the heart of some of the best farming country in Australia. This pristine environment is ideal for producing the ultimate quality, award-winning Wagyu beef.

The location of Mayura Station boasts rich, rolling hills and healthy, fertile soils as well as a moderate climate, sparkling clean water and reliable rainfall.

First established in 1845, Mayura Station is one of Australia's oldest and most respected pastoral operations.

Our full-blood Wagyu cattle were imported into Australia in 1997 and just like thoroughbred horses, the herd's ancestry, bloodlines and pedigree are a major distinguishing factor in the quality of our 100% Full-blood Wagyu Beef.



ROBARRA BARRAMUNDI

Robarra has been operating for almost 3 decades after being established in 1990 by leading South Australian Businessman, Lance Vater. Lance has a passion for the industry which is second to none. His Vision for Aqua-Agriculture has always been his focus, long before it became the popular thinking. Robarra's unique picturesque Aqua-Agriculture Farm is located near the Rural Village of Robe on South Australia's Pristine Limestone Coast. Each Robarra Barramundi is raised in the warm, pure spring water flowing from an Aquifer hundreds of metres beneath the Earth's surface. Nutrient rich water is then recycled for agriculture.

We are the World Leaders in sustainable Aqua-Agriculture Technology.

Fingerlings are shipped from Robarra's Broodstock Hatchery & Nursery at West Beach to the Robarra Rural Grow-out Farm at Robe offering the consumer a unique Food Provenance EGG to Plate Experience.

SECTION28 ARTISAN CHEESES

Section28 Artisan Cheeses is an artisan cheese making business independently owned and based in the Adelaide Hills. It was established with an absolute commitment to excellence and Section28's cheeses are made for those consumers who are seeking an experience that transports them to the beautiful Adelaide Hills.

Section28 handcrafts alpine style cheeses of the highest quality and each cheese is made using traditional methods and aged to create products that are inspired by classic European cheeses. However, our cheeses remain uniquely Australian in their style and flavour, highlighting the quality of the raw milk, and quintessentially capturing the terroir of the local region.

ONKAPARINGA DAIRY

For thousands of years the Onkaparinga River ("The Women's River") carved its way through the Mt Lofty Ranges, birthing spectacular gorges and fertile valleys. Today, it's the second largest river within the Adelaide region, and a vital source of drinking water to the city. The Onkaparinga Creamery calls this pristine environment home, with our cheese factory located directly over this significant estuary. The Onkaparinga Creamery is housed within the heritage listed Lobethal Woollen Mill complex which started its life as a brewery in 1851 and operated as a woollen mill through the 1900's. Now our cheese makers continue the legacy of skilled craftsmanship - ensuring our beautiful surrounds remain in pristine condition and able to provide bountiful produce for many years to come.

WOODSIDE CHEESE WRIGHTS

Founded in 1994, Woodside Cheese Wrights began as an unassuming cheese factory in the small town of Woodside in the Adelaide Hills.

When Kris Lloyd took charge in 1999 she was given the challenge of running a cheese factory with zero cheesemaking experience to her name. So, Kris began to tirelessly study cheese and the cheesemaking process.

Coming from a Greek family, where she was taught a great respect for food and that food is always the hero, Kris wanted to bring that philosophy to her cheesemaking: Cheese is a complete food and can and should be the hero of any menu, platter or dish.

