

Appetisers

Sourdough crostini (A) Charred crostini topped guacamole, Tasmanian smoked salmon, fried capers	28
Kangaroo tartare Fermented kohlrabi, native pepper berry	23
Seared scallops, green pea puree (I)	26
Coffin Bay oysters (A) South Australia’s finest seafood Champagne mignonette, lemon	7ea 1/2 Dozen 36 Dozen 54
Petite Ratatouille Salt & pepper eggplant, chipotle sauce	19

Entrees

Soupe a L’Oignon Clare Valley onions, beef broth, Adelaide Hills Gruyere- style cheese, croutons	18
PARC Fruit De Mer (for two) (A) Coffin Bay oysters, Spencer Gulf prawns, Blue Swimmer crab meat, smoked mussels, marinated octopus	94
Tartine of grilled sourdough, smoked trout rillettes Lemon, dill, chives, creme fraiche, orange, french echalotte, smoked trout on toasted sourdough	28
Steak tartare Grass-fed limestone, shallot, capers, dijon, free-range cured egg yolk, pomme gaufrettes	38
Tempura battered broccolini Ricotta, Adelaide Hills honey	19
Roasted Adelaide Hills leek tart Goats' curd from Fleurieu, thyme, honey vinaigrette	26

Mains

Lamb skewers Aubergine caviar, pickled chilli salsa, creme fraiche	48	Steak au poivre vert Grass-fed tenderloin, flamed Cognac, green peppercorn sauce	59
Braised beef cheek 100 day grass fed, sourced from the Coorong region, carrot mash, Shiraz jus	54	Venaison, native pepper jus Hills cider, braised red cabbage	58
Chicken kiev style, garlic butter, pea mash, Heirloom vegetables	44	Risotto a la courgette, asperges, feves vertes Broad beans, asparagus, zucchini, Carnaroli rice, laced with Parmigiano cheese	44
S.A. selected seafood Linguini pasta shaved Parmigiano (M)	50	Potato gnocchi Sauteed in herb pesto, sundried tomato, baby spinach & broad beans	42
Duck A L’Orange Adelaide Hills duck breast, orange gastrite, confit carrot	52	Fish of the day: please ask our friendly wait personnel (A)	P/A

From the Grill

Chicken chops Grilled chicken chops skin on	35
King pork cutlet (300g) On the bone king Henry pork, Shiraz jus	46
Scotch fillet dry aged (300g) Sourced from ‘36” South’ S.A. with choice of béarnaise sauce or grain mustard on the side	56
Lamb loin chops	52

Sides

Butter lettuce, green coral, endive Tossed in honey mustard vinaigrette	14	Dauphinoise potato Baked with Emmental cheese	15
Pommes frites, rosemary salt Tomato sauce	13	Sweet potato fries Aioli	13
Honey roasted carrots Sourced from Fleurieu, almond, and herbs	12	Portobello mushrooms Flat-grilled large portobello mushrooms	14
Green beans Tossed in shallot butter	12		

Desserts

Hazelnut crunch Hazelnut praline, hazelnut chocolate cremeux	20	Blueberry gateau A blueberry gateau filled blueberry compote, mascarpone, white chocolate, honey in a blueberry shaped fruit	22
Affogato Espresso, vanilla ice cream optional house amaretto	20	Apple gateau Apple and dill compote with cream cheese white chocolate mousse	20
Ile flottante Poached meringue, floating over creme anglaise, caramel topped	17	Mandarine gateau A mandarine gateau filled with Yakult, white chocolate and honey in a mandarine shaped fruit	22
Chocolate mud cake Sweet chocolate ganache	19	Vanilla creme brulee Vanilla baked custard, burnt sugar	20