

starter	ARTISIAN BREAD (three rolls) rye, wholemeal & multigrain Coriole aged balsamic, Diana EVOO & mountain pepper salt (v)	8
	WARM CORIOLE OLIVES house marinated in garlic, orange, rosemary	7
entree	BASIL & SECTION 28 FONTINA ARANCINI truffle, fried basil, parmesan (v)	17
	ROASTED CHICKPEA & EGGPLANT MASALA CURRY coconut lassi, charred piadina (ve)	16
	CHICKEN & LEEK DUMPLINGS wild mushroom consommé, basil oil	17
	GAWLER RIVER CHARGRILLED QUAIL poached apple, goats cheese, rocket, pinenut (gf)	17
	SA SEAFOOD CHOWDER Port Lincoln king fish, Spencer Gulf king prawns, Boston Bay mussels	18
	THORNBY PREMIUM LAMB CROQUETTE our take on a classic pie floater green pea puree, asparagus, peppered puff pastry	18
mains	MUSHROOM RISOTTO locally sourced mushrooms, sage, truffled parmesan (gf) (v) (veo)	31
	BLUE SWIMMER CRAB PAPPARDELLE chilli, confit tomato, rocket, preserved lemon mascarpone	34
	SA MULLOWAY soba noodle, smoked miso broth, asian greens, xo prawn toast	34
	GREENSLADES CHICKEN BREAST onion puree, smoked eggplant, harissa, beetroot hummus (gf)	29
	LOUKOUMI PORK BELLY TWO WAYS cauliflower soubise, pickled rhubarb, asparagus, jus	34
	PAROO KANGAROO FILLET pepperberry crust, saltbush pesto, sweet potato, ice plant (gf)	31
	from our chargrill served with cafe de paris butter, chimichurri, jus, rosemary potatoes	
	250G 36 DEGREES SOUTH EYE FILLET (gf)	43
	450G COORONG RIB EYE served on the bone (gf)	49
	stonegrill (cooks before your eyes on our famous 400° stonegrill)	
	STONEGRILL 250G 36 DEGREES SOUTH EYE FILLET house chips, mushroom ragout, jus (gf)	43
	STONEGRILL SOUTH AUSTRALIAN SEAFOOD SELECTION Port Lincoln king fish, Spencer Gulf king prawn, SA Balmain bug, SA squid, house chips, fennel & orange salad, roasted garlic aioli (gf)	45
sides	ROASTED PUMPKIN SALAD pepita, confit leek, raspberry mustard dressing (gf) (ve)	8
	HOUSE CUT CHIPS rosemary salt, smoked tomato relish (gf) (ve)	8
	SAUTEED BROCCOLINI sesame, garlic (gf) (ve)	8
	HONEY ROASTED BABY CARROTS goats cheese, dukkah (gf) (v)	9
dessert	COCONUT PANNACOTTA almond crumb, ginger honeycomb, rhubarb (ve) (gf)	13
	VANILLA BAVAROIS strawberry gelee, pistachio praline, strawberry ice-cream, meringue (gf)	13
	APRICOT & FIG STRUDEL ambra almond gelato, apricot compote, anglaise	13
	MOCHA MUD CAKE iced coffee ice-cream, peanut butter tuille, mocha crumb, white chocolate	13
	CHEESE PLATTER South Australian cheeses(two), lavosh, orange & fig paste	17
	AFFOGATO house made ice-cream, espresso, choice of selected liqueur	14



V E R A N D A H

BAR & DINING