

FEED MENU 85 PP

LET US TAKE CARE OF THE TABLE
AS SELECTED BY OUR CHEFS

bread, two entrees, main course, dessert

TO SHARE

SOURDOUGH | 12
black garlic butter, EVOO, smoked salt NF V

HOUSE MARINATED WARMED OLIVES | 10
smoked salt, citrus GF VE NF DF

SLICED SALAMI | 14
kangaroo, thyme & black pepper mettwurst, pickled onion
GF NF DF

TO START

SMOKY BAY OYSTER | 6ea
mignonette, lemon GF NF A DF
kilpatrick GF NF A DF

ABROLHOS ISLAND 1/2 SHELL SCALLOP | 9ea
nduja butter, kaffir lime GF NF A

BURRATA | 21
heirloom tomatoes, nduja, crisp bread VO NF

LEEK & BLACK GARLIC ARANCINI | 20
roasted capsicum, chimichurri, fried leek VE DF

BARRAMUNDI CRUDO | 23
nam jim, coconut cream, finger lime GF NF A DF

BLUE CRAB CAKE | 22
dijon citrus emulsion, snow pea tendrils I NF DF I

BEEF KOFTA | 22
muhammara, pearl cous cous, house pickles DF

LAMB CROQUETTE (3) | 23
pea puree, pickled asparagus, peppered puff pastry NF

MAINS

CAULIFLOWER STEAK | 32
beetroot, chickpeas, snow pea tendrils, pepita, sunflower seeds
VE GF NF DF

SPENCER GULF PRAWN GNOCCHI | 44
cavolo nero cream, sundried tomato, chilli oil, parmesan, chives
NF A VO

MULLOWAY | 41
celeriac puree, baby spinach, bisque GF NF A

STICKY PORK BELLY | 39
ginger rice cake, sweet soy, pickled daikon NF GF DF

HALF CHICKEN | 39
smoke adobo butter, tatsoi, pickled chilli, lemon & fresh herbs NF
GFO

MARGRA LAMB LOIN | 49.5
juniper & pepperberry crust, charred parsnip puree, asparagus,
blackberry jus GF NF served MR

FROM OUR CHARGRILL

COOKED TO YOUR LIKING ON OUR OPEN FLAME GRILL & SERVED
WITH FRIED CHAT POTATOES & CHIMICHURRI

250GM ICON WAGYU EYE FILLET MBS 4+ GFO | 56

300GM ICON WAGYU SCOTCH FILLET MBS 3+ GFO | 57

300GM STOCKYARD GOLD ANGUS SIRLOIN GFO | 57

ADD SPENCER GULF KING PRAWNS (2) A | 15



STONEGRILL DINING

STONEGRILL DINING ALLOWS YOU TO ENJOY YOUR MEAL FRESHLY
GRILLED TO YOUR TASTE. YOUR LAST BITE IS AS HOT AND JUICY AS
YOUR FIRST.
SERVED WITH A SWEET CORN RIB WITH MISO BUTTER

250GM ICON WAGYU EYE FILLET MBS 4+ GF | 56

300GM STOCKYARD GOLD ANGUS SIRLOIN GF | 57

200GM STOCKYARD MB 6-7 WAGYU RUMP GF | 47

400GM STOCKYARD MB 6-7 WAGYU RUMP GF | 59

SEAFOOD SELECTION | 55
spencer gulf king prawns, scallops, atlantic salmon, squid, roasted garlic
aioli GF M

GAME SELECTION | 49.5
duck & gin sausage, crocodile, lamb loin, kangaroo strip GF

ADD

SPENCER GULF KING PRAWNS (2) A | 15
CROCODILE (80g) | 12
LAMB LOIN (80g) | 12
KANGAROO STRIP (80g) | 12
DUCK & GIN SAUSAGE | 13

STEAK SAUCES

FOREST MUSHROOM RAGOUT GF | 4
BACON & SHALLOT GLAZE GF | 4
RED WINE JUS GF | 4
BEARNAISE GF | 4

SIDES

FRIES | 12.5
aioli, prosciutto salt

ONION RINGS | 15
sea salt & vinegar V

CHARRED BABY COS | 15
parmesan cheese, anchovy dressing, crisp prosciutto GFO

HEIRLOOM CARROTS | 15
honey, almond, goats cheese GFO V

BROCCOLINI | 15
sesame, garlic GFO VE

ALLERGEN DISCLAIMER Our menu items may contain or come into contact with common allergens including gluten, dairy, nuts, seafood, eggs and soy. While we take care in preparation, our kitchen is not allergen-free and cross-contact may occur, including through shared equipment and fryers. We cannot guarantee any dish is completely free from allergens. Please inform our staff of any allergies or dietary requirements before ordering.

V vegetarian | VE vegan | O option available | GF gluten free | NF nut free | DF dairy free | MR medium rare
A Australian seafood | I imported seafood | M mixed origin seafood

Friday, Saturday & event days a minimum of \$30 per person food spend is required per adult guest.
T&Cs apply to Feed Me Menu

OUR SUPPLIERS

We're proud to support our local suppliers.
At The Strathmore Hotel, we believe great food starts with great produce. Supporting Australian suppliers helps us showcase the best of our backyard while keeping our community, local businesses and hospitality industry strong.

MATCHLESS FOOD



A South Australian foodservice supplier sourcing quality produce from local growers and producers. We support Matchless Food for their focus on fresh, quality ingredients and their strong connection to South Australian suppliers.

ALDOS QUALITY MEAT & SMALL GOODS



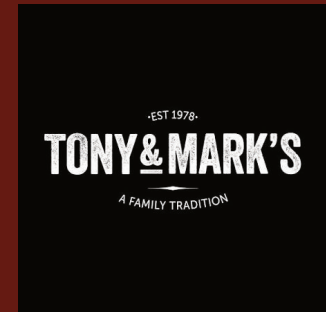
A South Australian family-owned butcher supplying quality meat and smallgoods. We choose Aldo's for their quality products, trusted service and commitment to sourcing and supplying great local produce.

INTERNATIONAL OYSTER & SEAFOOD



A South Australian seafood supplier specialising in fresh oysters and quality seafood. We choose International Oyster & Seafood for their fresh, quality produce and strong connections with local seafood growers and suppliers.

TONY & MARKS



A South Australian family-owned fresh produce supplier, sourcing quality fruit and vegetables for kitchens across Adelaide. We choose Tony & Mark's for their fresh produce, reliable supply and strong relationships with local growers.



VERANDAH
BAR & DINING