

EST. 1914
PUBLISHERS
Hotel

Chapter 1

Charcuterie Board.

Selection of cured meats, marinated Timpecha olives & sourdough. DF \$20

Beetroot Gin Cured Ocean Trout.

Cold Tea smoked, Turmeric pickled ginger, heirloom beets & horseradish mousse.
GF \$16

Abrolhos Island Scallops & Pork Belly.

Fennel, avocado, orange lemon Myrtle gel & chorizo soil. DF, GF \$24

Duck Liver Pâté.

Blood orange gel, pepper berry, seeds, puffed grains & sourdough. \$14

Macadamia Dukkha Crusted Silken Tofu.

Brussel sprouts, confit chilli oil, pickled pumpkin & beetroot glaze. \$14
VG, V, N, DF, GF

Sous Vide Duck Leg.

Wilted warrigal greens, guanciale, whipped goats Chèvre, candied citrus zest &
lemon emulsion. GF \$18

Chapter 2

Market Fish.

Fish of the day. *Please ask Staff* \$POA

Crispy Skin Duck Breast.

Port & beetroot purée, heirloom beets, horseradish mousse, beetroot pickled
cocktail onion & jus. GF \$36

Blue Swimmer Crab Spaghetti.

Housemade parsley spaghetti, garlic, chilli, warrigal greens, dill soil &
bottarga. \$29

Herb Roasted Yellow Squash.

Butternut squash puree, charred fennel, candied walnut, whipped goats Chèvre,
crispy sage & lemon emulsion. v, VGO, N, GF. \$25

36° South Eye Fillet & Smoked Beef Cheek.

Caramalised pumpkin puree, native herb salsa verde, & pepperberry jus. \$56

250g Terrarossa Porterhouse.

Chargrilled, sprouts, karkalla, crispy guanciale, caramelised parsnip purée &
red wine jus. GF, DFO \$36

'Nduja, Rocket & Seafood Salad.

Pickled octopus, squid & mussels, cucumber, pangrattata, balsamic aniseed
myrtle reduction. GFO, DF \$28

(V) = Vegetarian (VGO) = Vegan Option (VG) = Vegan (GF) = Gluten Free (GFO) = Gluten Free Option (DF) = Dairy Free (DFO) = Dairy Free Option (N) = Contains Nuts

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The Side Story

Oven Baked Sprouts & Karkalla.

Scamoza, crispy guanciale & candied citrus zest. GF, VO \$10

Duck Fat Potatoes.

Saltbush & native herbs. GF, DF \$8

Pear & Parmesan Salad.

Arugula, macadamia & lemon. GF, N \$8

Chapter 3

Peppermint Gum Chocolate Crème Brûlée.

Riberry & blackberry compote. GF \$15

Illawarra Plum & KIS Mulberry Gin Sorbet.

Macadamia praline, candied apple & blueberry coulis. N, GF, VG \$12

Coconut Mango Parfait.

Mango shards, lemon Myrtle steeped apricots & local finger lime. GF \$12

Affogato. (Choice of Liqueur – Please see Staff)

Vanilla bean ice cream & macadamia biscotti. v \$16

Cheese Selection.

Fresh & dried fruit, quince emulsion, seeds & lavosh. GFO

Choice of up to three

1 Cheese \$18

2 Cheese \$28

3 Cheese \$35

4 Cheese \$42

Section 28 Il Lupo.

Adelaide Hills, South Australia. Cider-soaked rind. Supple & smooth.

Barossa Artisan Triple Cream Brie.

Barossa Valley, South Australia. Creamy sweet palate.

Adel Blue.

Newton, South Australia. Creamy texture & a tangy fruity flavour.

Woodside Goats Chèvre.

Adelaide Hills, South Australia. Mild flavour with a slight lemony tang.