

**SMALL PLATES**

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| <b>Olives.</b> Tapenade, marinated local olives & sourdough.   | <b>\$6</b>  |
| <b>Mixed Mushroom Arancini.</b> Parmigiano reggiano & black garlic aioli. V  | <b>\$14</b> |
| <b>Fries.</b> Black garlic aioli. V,DF   | <b>\$8</b>  |
| <b>Duck Fat Potatoes.</b> Saltbush & black garlic aioli. GF,DF   | <b>\$10</b> |
| <b>Publishers Fried Chicken.</b> - 3 pieces  | <b>\$12</b> |
| Variety of hot sauces available. - 6 pieces  | <b>\$20</b> |
| <b>Lemon Pepper Eggplant Chips.</b> Nan jim sauce. V,GF,VG,DF  | <b>\$10</b> |
| <b>Duck Liver Pâté.</b> Blood orange gel, pepper berry, seeds, puffed grains & sourdough.  | <b>\$14</b> |
| <b>Abrolhos Island Scallops &amp; Pork Belly.</b> Fennel, avocado, orange lemon Myrtle gel, & chorizo soil. DF,GF                            | <b>\$24</b> |
| <b>SA Saltbush &amp; Pepper Berry Squid.</b> Black garlic aioli & lemon. DF  | <b>\$16</b> |
| <b>Port Lincoln Mussels.</b> 'Nduja, tomato & herb aromatic broth & sourdough. GFO   | <b>\$16</b> |
| <b>72 Hour Sous Vide 36° South Beef Cheek.</b> House-smoked with macadamia parsley purée, lemon zest, pangrattata & pepper berry jus. GFO, N | <b>\$18</b> |

**LARGE PLATES**

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| <b>Charcuterie.</b> Selection of cured meats, tapenade, olives, marinated vegetables, lavosh & sourdough. GFO,DF | <b>\$28</b> |
| <b>Publisher 1 Metre Board.</b> Chefs selection of hot and cold dishes from our menu.                            | <b>\$75</b> |
| <b>Cheese.</b> Three assorted local cheeses, fresh & dried fruit, seeds, quince emulsion & lavosh. GFO           | <b>\$35</b> |

**FAVOURITES**

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| <b>Publishers Wagyu Cheeseburger.</b> House Made pickles, smoked pancetta, Publishers Secret Sauce, Creole mustard, tomato relish, provolone picante, onion & fries. GFO | <b>\$18</b> |
| <b>Publishers Veggie-Burger.</b> Field Mushroom, chia seed & vegetable patty, avocado puree, beetroot relish, aioli, rocket & fries. V,VGO,DF,GFO                        | <b>\$18</b> |
| <b>Gluten free bun</b>   | <b>\$2</b>  |
| <b>Add extra patty</b>   | <b>\$5</b>  |
| <b>Chicken Breast Schnitzel.</b> Slaw & fries.   | <b>\$18</b> |
| <b>Add Gravy</b>   | <b>\$2</b>  |
| <b>Chicken Breast Parmigiana.</b> Tomato sugo, mozzarella, smoked pancetta, slaw & fries.  | <b>\$21</b> |
| <b>Nourish Bowl.</b> Yorke Peninsula red bolt lentils, onion, tomato, seasonal greens, bush dukkha, avocado puree & pickled butternut pumpkin. V,VG,GF,DF,N              | <b>\$16</b> |
| <b>Add tofu \$4    Add egg \$3    Add chicken \$5</b>  |             |
| <b>Add Woodside goats Chèvre \$5</b>   |             |
| <b>Publishers Fried Chicken.</b> Slaw, duck fat potatoes & Publishers secret sauce. DF   | <b>\$18</b> |
| <b>SA Saltbush and Pepper Berry Squid.</b> Fries, lemon, slaw, & black garlic aioli. DF  | <b>\$28</b> |
| <b>600g Smoked Pork Rib Rack.</b> Slaw, duck fat potatoes & House made Barbeque Sauce. DF  | <b>\$30</b> |
| <b>250g Terrarossa Porterhouse.</b> Chargrilled, red wine jus, duck fat potatoes & slaw. DFO,GF  | <b>\$34</b> |

(V) = Vegetarian    (VG) = Vegan    (GF) = Gluten Free    (GFO) = Gluten Free Option    (DF) = Dairy Free  
(VGO) = Vegan Option    (DFO) = Dairy Free Option    (N) = Contains Nuts  
Kindly inform staff of any dietary requirements or allergies

## Sweets

|   |      |
|---|------|
| <b>Mulled Wine Poached Adelaide Hills Quince.</b><br>Macadamia praline & cinnamon ice cream. v, GF        | \$10 |
| <b>Housemade Salted Caramel Dark Chocolate Torte.</b><br>Burnt butter soil & smoked mascarpone. v         | \$12 |
| <b>Affogato. (Choice of Liqueur – Please see Staff)</b><br>Vanilla bean ice cream & macadamia biscotti. v | \$16 |
| <b>South Australian Cheese Selection.</b><br>Fresh & dried fruit, quince emulsion, seeds & lavosh. GFO    |      |
| Choice of   |      |
| One Cheese  | \$18 |
| Two Cheese  | \$28 |
| Three Cheese  | \$35 |
| Four Cheese   | \$42 |

### Section 28 Il Lupo.

Adelaide Hills. Cider-soaked rind. Supple & smooth.

### Patrice Woodside Triple Cream Brie.

Adelaide Hills. Balanced palate of initial sweetness, rolling into a rich, smooth, silky cheese with a luxurious and lingering finish.

### Adel Blue.

Newton. Creamy texture & a tangy fruity flavour.

### Woodside Goats Chèvre.

Adelaide Hills. Mild flavour with a slight lemon tang.



*Open Tuesday – Sunday*

### Bar

*Lunch Service available from  
12noon – 3pm*

*Dinner Service available from  
5:30pm – late*

*All Day Dining Available  
Friday–Sunday*

### Restaurant

*Lunch service from 12 noon – 3pm*

*Dinner service from 5:30pm – late*

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