

EST. 1914
PUBLISHERS
Hotel

Chapter 1

Charcuterie Board.

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

Port Lincoln Mussels.

'Nduja, tomato & herb aromatic broth & sourdough. **GFO** \$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 Encrusted Silken Tofu.

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

72 Hour Sous Vide 36° South Beef Cheek.

House smoked with macadamia parsley purée, lemon zest, pangrattata & pepper berry jus. **GFO, N** \$18

Mixed Mushroom Arancini.

Parmigiano reggiano, mushroom crisps, truffle oil & black garlic aioli. **v** \$16

Chapter 2

Market Fish.

Locally sourced 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 purée, charred fennel, candied walnut, goats chèvre, crispy sage & lemon emulsion. **V, VGO, N, GF.** \$25

36° South Whiskey Glazed Eye Fillet.

Baby heirloom carrots, celeriac & horseradish cream, fried quail egg, seeds & red wine jus. **GF** \$49

250g Terrarossa Porterhouse.

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

Braised Red Kangaroo Tail.

Miso broth, shitake, oyster & pickled enoki mushroom, radish & watercress. \$32

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The Side Story

Oven Baked Sprouts & Karkalla. Provolone piccante, 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

Mulled Wine Poached Adelaide Hills Quince. Macadamia praline & cinnamon ice cream. V, GF	\$10
Housemade Salted Caramel Dark Chocolate Torte. Burnt butter soil & smoked mascarpone. V	\$12
Affogato. (Choice of Liqueur – Please see Staff) Vanilla bean ice cream & macadamia biscotti. V	\$16
South Australian Cheese Selection. 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.