

# THE PROMENADE

Indulge in a variety of the freshest produce from prominent South Australian culinary regions, created with skill and passion by our team of dedicated Chefs.

## STARTERS

Cheesy garlic bread topped with Lobethal cheddar, parsley and garlic ...14.0	Smoked duck terrine with swiss chard and crushed pistachio ...18.0
Adelaide Hills charcuterie: thinly sliced Parma Ham and salami, house pickles and organic sourdough (DFI) ...18.0	Salmon rillettes, fresh and smoked salmon, sour cream, capers, lemon and crisp bread...18.0
	Classic French onion soup with gruyere and baguette ...16.0

---

## MAINS

Baked Red Snapper fillet with an almond and parsley crumb, served with broad beans, peas and potatoes ...35.0	Seafood Marinara with hand crafted squid ink linguine, basil and a roasted tomato, garlic and pepper sauce ...32.0
Spring chicken roulade with Adelaide Hills chevre, olive tapenade, pumpkin and broccolini (GFI) ...32.0	24 Hour marinated lamb loin chops with Salsa Verde and balsamic roasted carrots ...32.0
	Asparagus, pea & mint risotto with pine nuts and La Vera pecorino ...26.0

---

## CHARCOAL GRILL

Premium MSA tenderloin 200g (GFI, DFI) ...42.0	<b>Toppings for your steak</b>
Grass fed OP ribeye 400g (GFI, DFI) ...58.0	King Prawns in garlic butter (GFI) ...10.0
Pork ribeye chop on bone (GFI, DFI) ...30.0	Onkaparinga creamy blue cheese ...7.0
Sauces - Red wine jus, peppercorn or mushroom, truffle and marrow butter	Whole grilled Portobello mushroom with garlic butter ...6.0

---

## SIDES

Whole grilled Portobello mushroom with garlic butter (GFI) ...8.0	Creamy mashed potatoes ...8.0
Steamed green beans with butter, sea salt and toasted almonds (GFI) ...8.0	Crushed new potatoes with rosemary salt ...8.0
Rocket and parmesan salad with balsamic dressing (GFI) ...8.0	

---

# THE PROMENADE

Our knowledgeable staff at The Promenade can assist you in pairing the dishes with well-matched wines from local and interstate regions.

## TASTE OF SINGAPORE

Enjoy the unique flavours and aromas of our popular Singaporean dishes.

Satay of beef and chicken	...22.0	Stamford curry puffs (mild or spicy)	...15.0
Prawn wonton soup, green choy sum	...20.0	Nasi Goreng	...24.0
Roti Paratha with beef curry	...27.5	Vegetarian spring rolls	...10.0
Prawn Dim Sum basket	..24.0		

---

## DESSERT

Cheese plate selection of Adelaide Hills artisan cheeses with wholegrain crackers and dried fruits	...32.0	Apple and rhubarb cake with a strawberry and rhubarb compote and frosted almonds (GFI, DFI)	... 14.0
Individual lemon and lime pie with scorched meringue and freeze-dried raspberry	...16.0	Warm chocolate pudding with clotted cream and candied pecans	...16.0

---

## FEED ME

Can't decide... Let us feed you.

A popular way to experience our Promenade Restaurant as you feast on our Chef's favourite seasonal dishes that are inspired by Mediterranean flavours using South Australia's fresh and extraordinary produce.

2 course - \$65 per person | 3 course - \$75 per person  
Add \$15pp for wine pairing

**Meals can be tailored to most dietary requirements.  
Please check with your friendly service staff.**

(v) Vegetarian (ve) Vegan (GFI) Gluten Free Ingredients (DFI) Dairy Free Ingredients