

BISTRO
sixty5

MENU



SPECIAL DIETARY REQUIREMENTS
ASK FOR OUR VEGAN, VEGETARIAN, GLUTEN FREE
OR DAIRY FREE MENUS



STARTERS

TRIO OF OYSTERS (GFA/DFA) Natural with green ant hot sauce Spek bacon Kilpatrick Rockefeller	15
SEARED SCALLOPS (GF) Cauliflower purée, Maple glazed spek	22
ESCALIVADA VEGETABLES WITH TOASTED CIABATTA (VG/GFA) Charred eggplant, red pepper & onion, grilled sourdough, roasted garlic aioli	19
BEEF & MUSHROOM VOL AU VENT Braised beef cheek & mushroom, green pea purée, black truffle, Parmesan	21
RICOTTA STUFFED MUSHROOM (V) Herb crusted Portobello mushroom, lemon ricotta, aged balsamic, garlic & parsley oil	19
ROASTED CAULIFLOWER SALAD (VG/GF) Warm salad of roasted cauliflower, spiced butter beans & pumpkin hummus	17
SOUTH AUSTRALIAN SEAFOOD TASTING PLATE (DFA) Spencer Gulf prawn, pickled Coorong mullet rollmop, tempura greenlip abalone, Coffin Bay oyster Rockefeller, Port Lincoln tuna tatake	FOR 1 / 34 FOR 2 / 65

V - VEGETARIAN VG - VEGAN G/F - GLUTEN FREE D/F - DAIRY FREE
VA, VGA, GFA, DFA - AVAILABLE WITH MODIFICATION



MAINS

CHICKEN RICA RICA ^(DF) Indonesian spicy chilli chicken, crushed potatoes, pickled cucumber salad	34
PUMPKIN GNOCCHI ^(V/DFA) Pan fried gnocchi, roasted capsicum, caramelised onion, smoked almond, spinach & goats' cheese	28
GRILLED PINK SNAPPER FILLET ^(GF) Potato Rösti, caperberries, horseradish cream	34
GRILLED CHICKEN SUPREME ^(GF/DFA) Garlic mash potato, roasted broccolini, thyme jus	33
SLOW ROASTED LAMB SHOULDER ^(GF/DF) Roasted pumpkin purée, crisp cavolo nero, rosemary jus	38



MAINS

350G MSA SCOTCH FILLET (GF/DFA) Fondant potato, sautéed green beans Choice of sauce: Red wine jus (GF/DF) Mushroom (GF) Peppercorn (GF) Béarnaise (GF)	49
DUCK TWO WAYS (GF) Confit leg & escabeche breast of duck, snow peas, kipfler potato, hazelnut citrus jus	38
SPICED CHICKPEA & CAULIFLOWER TAGINE (VG/GFA) Ras el hanout spiced chickpea, cauliflower & tomato casserole, smoked almond couscous, turmeric & coconut labneh	32
SURF & TURF TOWER FOR TWO Porcini mushroom & truffle arancini with garlic aioli, garlic & parsley grilled prawn skewers, Wagyu rump steak, mash potato & vegetables with béarnaise sauce & red wine jus, Greek salad & rocket Parmesan salad	69



SIDES

FATTOUSH SALAD (V/VGA/GFA) Cherry tomato, cos lettuce, cucumber, radish, parsley & pita croutons, lime dressing	9
TRUFFLE CAULIFLOWER GRATIN (V) Baked cauliflower, cheese sauce, black truffle	12
FLASH POTATOES (V/VGA) Twice cooked chat potato, rosemary salt, grated Parmesan	10
COCONUT RICE (VG/GF) Aromatic rice, kaffir lime, lemongrass, coconut milk	7
GRILLED GARLIC PRAWN SKEWERS (GF/DF) Garlic & parsley marinated prawns	9
SIDE OF GREENS (VG/GF) Chef's selection of sautéed seasonal green vegetable	9
BOWL OF CHIPS (V/VGA) Hot chips, Beerenberg tomato sauce & aioli	9



DESSERT

CHOCOLATE & HAZELNUT TOFFEE BROWNIE ^(V) House made brownie, blackberry compote & liquorice ice cream	16
BANANA TART TATIN ^(V) Caramelised banana, puff pastry, rum & raisin ice cream	16
CREMA CATALANA ^(V) Spanish glazed citrus crème, mantecados shortbread	16
AFFOGATO ^(V) Espresso coffee, vanilla ice cream & your choice of liqueur	16
CHEESE PLATE ^(V) Chef's selection of South Australia's finest cheese, quince paste & lavash	25
ICE CREAM & SORBET SELECTION ^(V/GF/VGA) Please ask our team for today's selection	16