



BISTRO GROUP MENU

2 course

\$54pp

3 course

\$64pp

TO START - SELECT 3 OR ALL 4 TO SHARE

Seared Scallops (GF)

Cauliflower purée, Maple glazed Spek

Ricotta Stuffed Mushroom (V)

Herb crusted Portobello mushroom, lemon ricotta, aged balsamic, garlic & parsley oil

Roasted Cauliflower Salad (VG/GF)

Warm salad of roasted cauliflower, spiced butter beans & pumpkin hummus

Central Market Charcuterie (GFA)

Selection of smallgoods, cheese, pickles & crispbread

TO FOLLOW - SELECT 3

Grilled Chicken Supreme (GF/DFA)

Garlic mash potato, roasted broccolini, thyme jus

Pumpkin Gnocchi (V/DFA)

Pan fried gnocchi, roasted capsicum, caramelised onion, smoked almond, spinach & goats' cheese

Grilled Pink Snapper Fillet (GF)

Potato Rösti, caperberries, horseradish cream

Slow Roasted Lamb Shoulder (GF/DF)

Roasted pumpkin purée, crisp cavolo nero, rosemary jus

DESSERTS - SELECT 3

Palate Cleanser (VG/GF)

Two scoops of mango & raspberry sorbet

Chocolate & Hazelnut Toffee Brownie (V)

House made brownie, blackberry compote & liquorice ice cream

Crema Catalana (V)

Spanish glazed citrus crème, mantecados shortbread

Affogato (V)

Espresso coffee, vanilla ice cream & your choice of liqueur

Cheese Plate (V)

Chef's selections of South Australia's finest cheeses, quince paste & lavash