

BISTRO  
*sixty5*

**MENU**



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



## STARTERS

<b>TRIO OF OYSTERS</b> (GFA/DFA) Natural with green ant hot sauce Spek bacon Kilpatrick Rockefeller	15
<b>SEARED SCALLOPS</b> (GF) Cauliflower purée, Maple glazed spek	22
<b>ESCALIVADA VEGETABLES WITH TOASTED CIABATTA</b> (VG/GFA) Charred eggplant, red pepper & onion, grilled sourdough, roasted garlic aioli	19
<b>BEEF &amp; MUSHROOM VOL AU VENT</b> Braised beef cheek & mushroom, green pea purée, black truffle, Parmesan	21
<b>RICOTTA STUFFED MUSHROOM</b> (V) Herb crusted Portobello mushroom, lemon ricotta, aged balsamic, garlic & parsley oil	19
<b>ROASTED CAULIFLOWER SALAD</b> (VG/GF) Warm salad of roasted cauliflower, spiced butter beans & pumpkin hummus	17
<b>SOUTH AUSTRALIAN SEAFOOD TASTING PLATE</b> (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**

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

## MAINS

<b>300G SCOTCH FILLET</b> (GF/DFA) Fondant potato, sautéed green beans Choice of sauce: Red wine jus (GF/DF) Mushroom (GF) Peppercorn (GF) Béarnaise (GF)	49
<b>DUCK TWO WAYS</b> (GF) Confit leg & escabeche breast of duck, snow peas, kipfler potato, hazelnut citrus jus	38
<b>SPICED CHICKPEA &amp; CAULIFLOWER TAGINE</b> (VG/GFA) Ras el hanout spiced chickpea, cauliflower & tomato casserole, smoked almond couscous, turmeric & coconut labneh	32
<b>SURF &amp; TURF TOWER FOR TWO</b> Porcini mushroom & truffle arancini with garlic aioli, garlic & parsley grilled prawn skewers, scotch fillet steak, mash potato & vegetables with béarnaise sauce & red wine jus & mixed leaf salad	85



## SIDES

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



## DESSERT

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