

Petaluma's Bridgewater Mill

Winter 2010

First

Wild mushroom and leek tart with macadamias and Sherry hollandaise \$24.

Roasted kingfish fillet with baby squid, confit fennel and Pernod cream \$27.

Soup \$25.

Slow cooked pork belly with Jerusalem artichoke purée, brussel sprouts and maple sauce \$26.

Pan fried quail breast with quail leg cassoulet and silver beet \$25.

Second

Grilled duck breast with pressed duck leg, foie gras, Adelaide Hills' prunes and Armagnac glaze \$38.

Chickpea dumplings with mustard greens, roasted red pepper and Jalfrezi curry sauce \$32.

Roasted loin of Maylands Farm lamb with Moroccan style braised lamb breast, moghrabieh, mint and yoghurt \$37.

Beef fillet with seared scallops, truffle beurre blanc and colcannon \$39.

Fish ~ according to market shopping \$36.

Sides ~ potatoes, vegetables or green salad \$9.

Dessert

Gingerbread and walnut pudding with poached green apple, toasted marshmallow and crème fraîche ice cream \$18.

Banana and rhubarb pie with brown sugar ice cream, pecan brittle and chocolate velouté \$18.

Honey syrup sponge with senchai panna cotta, roasted pear, pistachio and mandarin jelly \$18.

Opéra gâteau with milk chocolate parfait, hazelnut praline, cherry compote and vanilla sabayon \$18.

A selection of cheese with sesame lavash \$20.

Petits fours plate \$6. Coffee or tea \$4.5

Executive Chef ~ Le Tu Thai

Lunch Thursday to Monday ~ \$30 minimum food spend per person

Sundays and public holidays fixed price ~ 3 Courses \$90pp a la carte

Bookings recommended

Mount Barker Road Bridgewater South Australia

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Let the Petaluma Cellar staff guide you through their stellar range of wines.

The tasting room is open from 10am to 5pm with current vintages of Petaluma, Croser and Adelaide Hills cool climate Bridgewater Mill wines on show.

