



*Mr. Wilson's
Autumn Kitchen*

SNACKS

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| WARM CLAPPIS FAMILY BREAD W LOCALLY CHURNED DAIRY MAN'S BUTTER ^v | 14 |
| FRIED WELSH RAREBIT & CAULIFLOWER, CHEDDAR, STOUT & MUSTARD CROQUETTES (2) ^v | 12 |
| LAMB SAUSAGE ROLLS W DATE & PRESERVED LEMON KETCHUP (2) | 20 |
| SCOTCH EGG W MUSTARD RELISH & HOUSE KETCHUP | 17 |

STARTERS

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| A GRADE PACIFIC OYSTERS SCHUCKED TO ORDER W APPLE CIDER VINEGAR MIGNONETTE ^{GF} | 6 EA |
| PRAWN COCKTAIL, AVOCADO, PICKLED CELERY & LOVAGE W BLOODY MARY SAUCE ^{GF} | 20 |
| SMOKED SPICED SALT & PEPPER CALAMARI W NAVEL ORANGE SALAD & SAFFRON AIOLI | 22 |
| SHIRAZ CARAMELISED ONION TART ASHED WOODSIDE GOAT'S CHEESE ^v | 20 |
| WARM SALAD OF ROASTED EXOTIC MUSHROOMS W EGG YOLK & TRUFFLED PECORINO ^{VGO GF} | 24 |
| CELERIAC, BEETROOT, WALNUT & RADICCHIO SALAD W POMEGRANATE DRESSING ^{VG GF} | 20 |
| ADD GOAT'S CHEESE +3 | |

MAINS

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| CHICKEN PARMIGIANA W PROSCIUTTO, FIOR DI LATTE MOZZARELLA, NAPOLI'S SAUCE & FRIES | 32 |
| CHICKEN OR BEEF SCHNITZEL W BABY GEM & RADDISH SALAD & FRIES - CHOICE OF SAUCE | 34 |
| BRAISED LAMB FOREQUARTER W SHEPHERD'S PIE, RED CABBAGE, BACON, PEAS & MINT SAUCE | 38 |
| THE BELLEVUE BURGER W CHEESE FONDUE, BACON, ONION MARMALADE, DILL PICKLES & FRIES | 29 |
| SEAWEED CRUMBED COORONG MULLET, PICKLED FENNEL, RAVIGOTE SAUCE & FRIES | 32 |
| WILD MULLOWAY W KINKAWOOKA MUSSELS, TOMATOES, CHILI & SEA VEGETABLES, MARINARA ^{GF MP} | |
| SLOW COOKED MOROCCAN SPICED EGGPLANT W TAJIN FLAVOURS ^{VG GF} | 29 |

PREMIUM PASTURE FED BEEF SOURCED FROM ADELAIDE'S FINEST PRODUCERS

SERVED W CELERIAC & MUSTARD REMOULADE & BONE MARROW & PARSLEY SALAD – BÉARNAISE SAUCE ^{GFO}

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| 500G ELLIS BUTCHERS DRY AGED BLACK ANGUS RIB EYE | 75 |
| 300G ANGUS PURE SIRLOIN | 45 |
| BUTCHERS CUT - SEE BLACKBOARDS FOR TODAY'S CUT | MP |

SIDES & SAUCES

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| THRICE COOKED CHIPS | 12 |
| FRENCH FRIES | 10 |
| GEM LETTUCE W RADISHES, PICKLED SHALLOTS & HERBS ^{GF} | 12 |
| KALE & BRASSICA SALAD ^v | 10 |
| GRAVY, MUSHROOM, PEPPER & BÉARNAISE SAUCE | 3 |

CHEESE & DESSERTS

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| CHOCOLATE MOUSSE, SALTED CARAMEL & SPICED WINE POACHED QUINCE & HAZELNUTS | 15 |
| STICKY DATE & BANANA PUDDING W VANILLA ICE CREAM & WHISKEY SAUCE | 16 |
| BREAD & BUTTER PUDDING W WARM ORANGE, APRICOT & GRAND MARNIER SAUCE - HOT OR COLD | 15 |
| AFFOGATO | 10 |
| WOODSIDE CHEESE SERVED W SEASONAL FRUIT & OLIVE BREAD | |
| CAPRICORN GOAT'S CHEESE | 20 |
| 6-MONTH CAVE RIPENED CHEDDAR | 22 |
| BUSH BUFF CHÈVRE | 20 |
| SELECTION | 30 |

^v VEGETARIAN | ^{VG} VEGAN
^{GF} GLUTEN FREE
^{VGO} VEGAN OPTION AVAILABLE
^{GFO} GLUTEN FREE OPTION AVAILABLE