

encounter restaurant — a la carte food

START / SHARE

House made Sourdough local Olive Oil & House Dukkha		2 pp	
Cheesy Garlic & Chive Turkish Bread		8	
Chef's Soup of the Day with crusty bread		10	
Seared Scallops with Jerusalem Artichoke, pancetta crumbs pickled cabbage		18	
Crispy Potato Skins corn salsa, sour cream, Surprise Bay smoked cheddar & guacamole V, GF	4 - 8 -	10 18	
Confit Duck leg with carrot & cumin puree, roasted plum and charred witlof		16	
SA Oysters - (6 or 12)	6	12	
Natural	16	28	
Mignonette - shallot vinaigrette, black pepper	18	30	
Kilpatrick - grilled local smoky bacon, worcestershire	18	30	

MAINS

Lamb Shank & Rosemary Pie smoked sweet potato, blistered vine tomatoes, truffle mushrooms, sage & jus		24	
Duo of Gourmet Sausages Pork & Fennel and Coopers Ale Beef with mustard potato mash, local smoked bacon & split port dressing topped with parsley and pink pickled onion salad GF		18	
Panko Crumbed Chicken Kiev stuffed with smoked bacon, cashews, smoked cheddar & spring onion topped with a port cream sauce & served with Golden Chunky Chips & Greens		26	
Braised Beef with du puy lentils, heirloom carrots, salsa verde and horseradish GF		24	
Pan seared Atlantic Salmon roasted eggplant & garlic puree, warrigal greens, puffed rice & lobster butter		28	
Salt & Pepper Calamari seasoned squid served with chips, salad, lemon and aioli		24	
Ale Battered Butterfish lemon, tartare, chips & salad	1 piece	15	
	2 pieces	25	
King George Whiting battered, crumbed or grilled with chips, salad, lemon & tartare	1 piece	22	
	2 pieces	34	

Pan Seared Prawns in a creamy garlic & chive sauce with rice pilaf & green salad with vinaigrette GF entrée 18
main 28

Encounter Seafood Plate ale battered King George Whiting, seasoned squid, crispy soft shell crab, house smoked salmon, grilled herb & butter prawns with chips & salad 38

Potato Gnocchi tossed in a creamy roasted butternut & honey sauce with sundried tomatoes, pinenuts & spring onions topped with organic parmesan V 22

FROM THE GRILL

ALL STEAKS SERVED WITH POTATO GRATIN & GREENS

Victor Surf & Turf 300g MSA Scotch Fillet topped with prawns & bug tails in a creamy garlic & chive sauce GF 38

Wagyu Rump M/S 9 with your choice of gravy, mushroom, pepper, diane or bordelaise jus GF 34

400g Dry Aged Beef Ribeye herb butter, red wine jus and fresh horseradish. GF 42

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Chicken Schnitzel crumbed chicken breast, served with chips & salad with gravy, mushroom, pepper or diane 20

Beef Schnitzel herb crumbed porterhouse, served with chips & salad with gravy, mushroom, pepper or diane 22

Parmigiana ADD 3

SALADS

Rocket, green pear, shaved parmesan, walnuts & spanish onion with white balsamic dressing V, GF 14

Willunga herbs & leaves, quinoa, roast butternut pumpkin, sunflower seeds, red peppers, pine nuts, goats cheese & yoghurt dressing V, GF 14

Thai salad with mint, coriander, red onion, cashews, carrot, bean shoots, cucumber and nam jim dressing on coconut rice V, GF 16

ADD

Poached Chicken	4
House Smoked Salmon	8
Pulled Pork	6
Vegan friendly Falafel GF	6

SIDES

Chunky Chips	8
Roasted Cauliflower, Indian spices, saffron labne	8
Greens - salsa verde, Willunga smoked almonds	8
Local Herbs & Leaves - pecorino, white balsamic	8

PLEASE ASK OUR STAFF FOR ANY GLUTEN FREE OR VEGETARIAN OPTIONS
IT IS THE RESPONSIBILITY OF PATRONS TO NOTIFY US OF ANY DIETARY REQUIREMENTS