

encounter restaurant—a la carte food - September 2017

START / SHARE

House made Sourdough local Olive Oil & House Dukkha	2 pp	
Cheesy Garlic & Chive Turkish Bread	8	
Chicken Noodle Soup chicken consommé with glass noodles, scallions with house sourdough GF	10	
Half Shell KI Scallops leek & champagne veloute, black garlic, pangrattato & micro cabbage GF available	19	
Pommes Dauphine crispy fried balls of fluffy potato served with cheese fondue	14	
Garlic, Chilli & Lime Prawns on a mango & avocado salad GF	18	
Bruschetta toasted sourdough with roasted beetroot, pear, goats cheese, honey, thyme & walnuts	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

Braised Lamb Shoulder parsnip puree, truss tomatoes, spring medley, mustard seeds & jus GF	29
Chicken Maryland poached in white wine with spring vegetables and verjuice buerre blanc GF	18
Beef Cheek Tortellini truffle mushroom sauce, lemon & parsley pangrattato and pancetta	26
Pan seared Atlantic Salmon organic quinoa, goats cheese, beetroot, salted grapes & micro herb salad GF	28
Salt & Pepper Calamari seasoned squid served with chips, salad, lemon and aioli	25
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

Spring Pea Risotto with tallegio cheese, preserved lemon & fennel GF, V, VEGAN available	18
Encounter Seafood Plate ale battered King George Whiting, seasoned squid, KI scallop, house smoked salmon, grilled herb & butter prawns with chips & salad	38
Blue Swimmer Crab Linguine blackened corn, rose sauce, black garlic & shellfish oil	29

FROM THE GRILL

SAUCES: mushroom, pepper, diane, gravy, hollandaise

Chateaubriand Beef Fillet 250g Eye Fillet served with bordelaise jus, bernaise, asparagus & potato gratin GF	42
MSA 300g Black Angus Porterhouse spring leek mousseline, potato gratin, beetroot chips, greens, horseradish and herb butter GF	36
MSA 300g Cape Grim Rump potato gratin, greens and your choice of sauce GF	30

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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
Greens	8
Fennel and Cucumber Salad with Sumac & Lemon	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