

encounter restaurant—a la carte food - November 2017

**START / SHARE**

<b>House made Sourdough</b> local Olive Oil & House Dukkha	2	pp
<b>Cheesy Garlic &amp; Chive Turkish Bread</b>	8	
<b>Chicken Noodle Soup</b> chicken consommé with glass noodles, scallions with house sourdough GFA	10	
<b>Half Shell KI Scallops</b> leek & champagne veloute, black garlic, pangrattato & micro cabbage GFA	19	
<b>Pommes Dauphine</b> crispy fried balls of fluffy potato served with cheese fondue	14	
<b>Garlic Prawns</b> creamy white wine sauce with herb salad & rice GF	18	30
<b>main serve</b>		
<b>Bruschetta</b> toasted sourdough with roasted beetroot, pear, goats cheese, honey, thyme & walnuts GFA, V, VEA	16	
<b>SA Oysters - ( 6 or 12)</b>	<b>6</b>	<b>12</b>
Natural	16	28
Mignonette - shallot vinaigrette, black pepper	18	30
Kilpatrick - grilled local smoky bacon, worcestershire	18	30
Leek and Champagne veloute pangrattato & black garlic	18	30
Lemon Verbena Granita lemon flavoured ice with wood sorrel	18	30

**MAINS**

<b>Braised Lamb Shoulder</b> parsnip puree, truss tomatoes, spring medley, mustard seeds & jus GF	29	
<b>Chicken Maryland</b> poached in white wine with spring vegetables and verjuice beurre blanc GF	28	
<b>Beef Cheek Tortellini</b> truffle mushroom sauce, lemon & parsley pangrattato and pancetta	26	
<b>Pan seared Atlantic Salmon</b> organic quinoa, goats cheese, beetroot, salted grapes & micro herb salad GF	28	
<b>Salt &amp; Pepper Calamari</b> seasoned squid served with chips, salad, lemon and aioli	25	
<b>Ale Battered Butterfish</b> lemon, tartare, chips & salad	1 piece	15
	2 pieces	25
<b>King George Whiting</b> battered, crumbed or grilled with chips, salad, lemon & tartare	1 piece	22
	2 pieces	34

**Spring Pea Risotto** with taleggio cheese, preserved lemon & fennel GF, V, VEA 22

**Encounter Seafood Plate** ale battered King George Whiting, seasoned squid, KI scallop, house smoked salmon, grilled SA prawns with chips & salad 39

**Blue Swimmer Crab Linguine** blackened corn, tomato, 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

**Parmagiana** ADD 3

**SALADS**

**Balinese Chicken Salad** sticky coconut rice with julienne carrot, mint, coriander and cashews GF 20

**Quinoa Salad** Willunga herbs & leaves, roast butternut, red peppers, seeds & nuts, goats cheese, yoghurt dressing and falafel GF, V, VEA 20

**Caesar Salad** cos lettuce, bacon, parmesan, croutons, poached egg and creamy dressing GFA 18

**Add chicken** 4

**SIDES**

Chunky Chips with kewpie mayo GF 8

Greens with salsa verde GF 8

Fennel and Cucumber Salad with Sumac & Lemon GF 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

GF - gluten free / GFA - gluten free available / V - vegetarian /  
VEA - vegan available