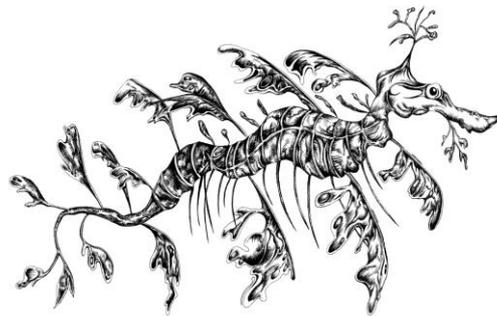


Encounter Restaurant



Regional Food Menu

Small Plates

House Made Sour Dough	3pp
Served with house churned butter & Murray River Pink Salt Flakes GFA	
Smoked Pork Hock & Pickled Garlic Croquettes	12
Served with a black garlic aioli	
Kangaroo Island Scallops	22
Wasabi pea puree topped with yuzu butter & clam pearls GF	
SA Salmon Trout Sashimi	18
With citrus variations, citrus foam, Coriole VerJuice buerre blanc & sorrel GF	
Beetroot Carpaccio	16
With whipped goats curd, leek ash, candy beet, Willunga horseradish, soubise & red sorrel V,GF	
Variations of Heirloom Tomatoes	16
Tomato consommé, tomato cloud, tomato confit & summer basil V,VE,GF	
Willunga Zucchini Flowers	18
Filled with eggplant & thyme & topped with buerre noisette, Willunga smoked almonds & a brown butter powder V GF VA	
Large plates	
Coonawarra Beef Fillet Sous Vide	42
Finished in pan & served under smoke, with pomme puree, heirloom tomatoes, house grown saltbush & thyme, dressed with sauce bordelaise	
Kangaroo Island Free Range Pork Cutlet	32
Buttermilk brined sous vide cutlet with confit pork belly, Crackle, fennel puree & pickled genoa fig	
Confit of SA Salmon Trout	30
Served with a green tea & wakame broth, snake beans, edamame, parsley & fennel butter	GF
House Made Pappardelle	26
Tossed with forest mushrooms, snap peas, salsa verde, pickled garlic & Currency Creek olive oil GFA, V, VA	
Hay Valley Lamb Belly	28
Served with cauliflower puree, sauce perigourdine, pickled mustard seeds, heirloom carrots & rosemary flowers GF	

To Finish

Chocolate Under Sphere	15
Chocolate soil, white mousse, dark foam, chocolate cigars, chocolate praline & mint gel VA,GF	
Mille-feuille	12
Layers of crisp puff pastry, caramelised slivered almonds, crème patisserie & topped with Myponga wild strawberries, raspberries, freeze dried strawberry, violas	
Pistachio Nut Ice Cream	15
Creamy, rich pistachio ice cream with fresh genoa figs, candied pear, pear gel, cherry foam & plum pearls GF	

Chefs Tasting Journey **65pp**

Paired with Quality Regional Wines **80pp**

(Whole table must be on this menu)

Trust the chef to take you on an amazing culinary journey

Please advise of any dietary requirements

Each table receives a complimentary side dish accompaniment of fresh produce sourced from the southern Fleurieu region

V=Vegetarian.

VE=Vegan.

VA=Vegan available.

GF=Gluten free.

GFA=Gluten free available.

- * **Murray River Gourmet Salt Flakes**[®] are produced using the pristine mineralized brines from ancient saline aquifers of the Murray Darling basin. The stunning pale pink hue of the salt flakes is a result of the mineralized brines which are particularly high in magnesium, calcium, and to a lesser degree, potassium and iodine. Murray River Gourmet Salt Flakes[®] are very soft and fragile and create a superior texture to your dish.

- * **Black garlic** is a type of "caramelized" garlic first used as a food ingredient in Asian cuisine. It is made by heating whole bulbs of garlic over the course of several weeks, a process that results in black cloves.

- * **Coriole VerJuice Beurre Blanc**, or white butter, sauce is a classic and delicious French wine & butter sauce. Versatile & simple to make, beurre blanc has a light texture & rich flavour.

- * **Beurre noisette**, pronounced burr-nwah-ZET, is a French term for "brown butter" or literally "hazelnut butter."

- * **Yuzu** is a cross between a wild mandarin orange & a lemon & is folded into lightly salted butter providing an elegant & fresh bittersweet coating.

- * **Clam Pearls** are pearl sized bubbles made from delicious Mornington Peninsula produce. They are made by mixing science (molecular gastronomy) and cooking. They are designed to be used as a gourmet garnish for food and beverages. Not only do they take your food to that next level, but they add an intense burst of flavour.

- * **Soubise** is an onion sauce. It is based on Béchamel sauce, with the addition of onion purée.

- * **Sauce Bordelaise** is a classic French sauce named after the Bordeaux region of France, which is famous for its wine. The sauce is made with regional dry red wine, bone marrow, butter, shallots & sauce demi-glace.

- * **Wakame** - *Undaria pinnatifida*, is a sea vegetable, or edible seaweed. It has a subtly sweet flavour. Sea-farmers have grown wakame in Japan since the Nara period.

- * **Edamame** / ˌɛdəˈmɑːmeɪ/, or edamame bean, is a preparation of immature soybeans in the pod, found in cuisines with origins from East Asia.

- * **Sauce Perigourdine** is a classic sauce flavoured with Madeira & pungent, earthy black truffles, a delicious way to enjoy the luxury of truffles.