



THE SALOPIAN INN

McLaren Vale Est. 1851

## Menu - Summer 2017

The Salopian Inn kitchen team loves to cook... and only with local, seasonal produce. We take great pride in our craft, making all that we offer from scratch.

For over two years we have been cultivating an organic kitchen garden at my home, with Maddie as its fearless gardener. The garden now provides a large percentage of fruit, vegetables and herbs for the restaurant. The seasons dictate what we cook to ensure the freshest and best quality ingredients. We only use pasture-fed, locally sourced beef and lamb, free range poultry and pork as well as Australian caught seafood.

We encourage you to put yourself in our hands: Our \$80 pp tasting menu showcases our most-loved dishes. You will enjoy a selection of entrées, main courses and dessert. If there are some dishes you would like to try in particular, please just let us know.

Thank you for your custom,

Karena Armstrong & The Salopian Inn Team

*Please note that the use of AMEX attracts a 2% surcharge.*

*Ask us about our \$65 Tasting Menu for groups of 10 or more (Dessert not included)*

## Small Delights

Inn Keepers Gift to You - Laucke Flour Sour Dough Bread, Paris Creek Bio-Dynamic Butter	
Free Range Berkshire Pork Charcuterie, Pickled Garden Vegetables, Mixed Local Olives & K.I. Aqua Dolce Beans	\$18
Grilled Octopus, Smoked Tomato Mayonnaise, Confit Tomato & Pickled Green Tomatoes	\$22
Steamed Prawn & Blue Swimmer Crab Dumplings, Roasted Chilli Oil & Pickled Ginger	\$22
Snapper Croquettes, Sauce Romesco, Labne & Tomato Salad	\$20
Salopian Kitchen Garden Fried Zucchini Flowers, Ricotta & Baba Ganoush	\$20
Steamed Boston Bay Free Range Pork Buns, Home Style Chilli Sauce	\$10
Spencer Gulf Bugs, Pickled Eggplant & Peanut Salad, Vietnamese Dressing	\$24

## Substantial Delights

Roasted Market Fish, Pearl Barley, Toolunka Creek Giant Green Olives, Zucchini & Yoghurt	\$MP
Sri Lankan Style "Hopper" - Fermented Coconut Pancake, Spiced Eggplant & Pumpkin Curry, Free Range Egg, Coconut Sambal	\$30
Smoked Free Range Spiced Pork & Paprika Sausage, Caramelised Apple, Fried Green Tomato	\$32
Slow Braised Willunga Lamb Shoulder, Dirt(y) Inc. Fried Chickpeas, Garlic Toun, Caramalised Figs, Roasted Lemon & Barberry Salad	\$32
Spiced Beef Kofta, Roasted Tomato Sauce, Twice Cooked Mint & Fennel Egg, Potato Flatbread	\$30
Szechuan Salted Free Range Duck, Cucumber & Black Vinegar Salad, Shallot Pancakes [1/2 Duck - great to share]	\$65
Kangarilla, 4-week Dry Aged, Grass Fed Beef Steak - Roasted Tomato Jam, Zucchini Fritters & Zucchini Salad	
<input type="checkbox"/> Beef Steak from the Rump [300g]	\$35
<input type="checkbox"/> T-Bone [650g Great to share]	\$67

## On The Side

Hand Cut Chips, Roasted Garlic Mayonnaise	\$9
Duck Fat Roasted Potatoes, Rosemary, Lemon & Paprika Salt	\$9
Kitchen Garden Leaf Salad, Red Wine Vinegar Dressing	\$9
Kitchen Garden Tomato, Cucumber, Parmesan, Anchovy & Green Leaf Salad	\$13
Steamed Mixed Greens	\$9
Home Style Chilli Sauce for Keeps	\$10

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