



THE SALOPIAN INN

McLaren Vale Est. 1851

Menu - Autumn 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

Fried Goopy Cheese Arancini, Pickled Garden Vegetables, Toolunka Creek Olives & K.I. Aqua Dolce Beans	\$18
Grilled Gulf Octopus, Smoked Tomato Mayonnaise, Confit Tomato & Pickled Green Tomatoes	\$22
Steamed Prawn & Blue Swimmer Crab Dumplings, Roasted Chilli Oil & Pickled Ginger	\$22
Salted Snapper & Potato Croquettes, Baba Ganoush, Sesame & Cumin Spiced Egg	\$20
Crispy Silken Tofu, Caramelised Heirloom Pumpkin & Miso Dressing	\$20
Steamed Meningie Free Range Pork Buns, Home Style Chilli Sauce	\$10
Berkshire Pork & Potato Terrine, Buttered Toast, Green Tomato Relish	\$20

Substantial Delights

Roasted Market Fish, Tumeric Fried Eggplant & Poha Salad	\$MP
Sri Lankan Style "Hopper" - Fermented Coconut Pancake, Spiced Eggplant & Pumpkin Curry, Free Range Egg, Coconut Sambal	\$30
Sticky Berkshire Pork, Apple & Red Cabbage Salad	\$MP
Willunga Slow Braised Lamb Shoulder, Dirt(y) Inc. Fried Chickpeas, Garlic Toun, Roasted Lemon & Barberry Salad, Salopian Honey	\$32
Nomad Farm Roast & Confit Chicken, Tomatillo, Black Beans & Mole Poblano	\$32
Szechuan Salted Free Range Duck, Radish Cake, Mustard Greens & Steamed Shallot Buns [1/2 Duck - great to share]	\$65
Grass Fed Beef Steak - Baby Carrots, Sweet Onions & Horseradish	
<input type="checkbox"/> Meningie Beef Steak from the Rump [300g]	\$35
<input type="checkbox"/> Kangarilla 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
Roasted Pumpkin, Almond, Green Leaf, Hindmarsh Valley Kefir & Kris Lloyd Buffalo Persian Fetta Salad	\$13
Steamed Mixed Greens	\$9
Home Style Chilli Sauce for Keeps	\$10

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)