



THE SALOPIAN INN

McLaren Vale Est. 1851

Menu - Winter 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 Sourdough Bread & Paris Creek Bio-Dynamic Butter

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| Boston Bay Charcuterie, Grana Padano, Grissini & Carrickalinga Virgin Olive Oil | \$18 |
| Yellowfin Tuna Sashimi, Miso - Soy Dressing & Horseradish | \$22 |
| Smoked Pumpkin, Spinach & Ginger Steamed Dumplings, Hoi Sin & Chilli Dressing | \$20 |
| Salted Snapper Croquettes, Fennel, Anchovy & Pickled Shallot | \$22 |
| Spicy Mapo Tofu, Shiitake & Organic Oyster Mushrooms, Fermented Black Beans | \$20 |
| Steamed Howie Hill Farm Free Range Berkshire Pork Buns & Home Style Chilli Sauce | \$12 |
| Free Range Smoked Pork & Coconut Pancake, Salty Peanuts & Ginger - Shallot Dressing | \$20 |

Substantial Delights

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| Roasted Spencer Gulf Snapper, Fennel, Turnips & Chilli - Prawn Emulsion | \$34 | |
| Potato Gnocchi, Roasted Swiss Brown & Organic Oyster Mushrooms, Parsley & Parmesan | \$30 | |
| Rajasthani Lamb Neck Curry, Dirt(y) Inc. Red Lentil Poori & Basmati Rice | \$33 | |
| Grassfed Beef, Mint & Chilli Spiral Sausage, Hummus, Beetroot & Tahini | \$30 | |
| Muscovy Duck Cassoulet, Boston Bay Blood Sausage, Howie Hill Farm Pork, Cannelini Beans & Sourdough Crumb | \$36 | |
| Orange & Ginger Sticky Nomad Farm Chicken - Radish Cake, Garden Greens & Steamed Shallot Buns | | |
| | [1/2 Chicken - great to share] | \$64 |
| Kangarilla 4 Week Dry Aged & Grass Fed Beef Steak - Roasted Shallot, Leek Vinaigrette & Horseradish | | |
| | • Beef Steak from the Rump [300g] | \$35 |
| | • T-Bone [650g Great to share] | \$67 |

On The Side

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| 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 |
| Rocket Salad, Parmesan, Roasted Cauliflower & Hindmarsh Valley Buttermilk Dressing | \$13 |
| Steamed Mixed Greens & Miso Butter | \$9 |

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