



THE SALOPIAN INN

McLaren Vale Est. 1851

## Menu - Spring 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

Boston Bay Charcuterie, Grana Padano, Grissini & Diana Virgin Olive Oil	\$18
Yellowfin Tuna Sashimi, Miso - Soy Dressing & Horseradish	\$22
Smoked Pumpkin, Spinach & Ginger Steamed Dumplings, Hoi Sin & Chilli Dressing	\$20
Soy Braised Paroo Kangaroo Tail, Chilli Caramel, Szechuan Salt & Fermented Daikon	\$20
Salted Snapper Croquettes, Fennel, Anchovy & Pickled Shallot	\$22
Steamed Prawn Wontons, Pickled Ginger, Red Vinegar & Chilli Dressing	\$22
Steamed Free Range Berkshire Pork Buns & Home Style Chilli Sauce	\$12

## Substantial Delights

Roasted Market Fish, Boston Bay Mussels, Dirt(y) Inc. Baby Blue Lentils, Saffron, Orange & Fennel Labne	\$MP
Sri Lankan Style "Hopper" - Fermented Coconut Pancake, Cauliflower Curry, Palak, Free Range Egg & Cocont Sambal	\$30
Free Range Duck Kibbeh, Buffalo Fetta, Preserved Lemon, Toolunka Creek Olives & Buffalo Yoghurt	\$33
Nomad Farm Roasted & Confit Chicken, Organic Oyster Mushrooms, Radish, Honey & Garlic	\$33
Grass Fed Beef Pie, Crème Fraiche Pastry, Celeriac Puree, Truffle Mash & Spring Carrots	\$33
Red Braised Free Range Duck - Radish Cake, Garden Greens & Steamed Shallot Buns [1/2 Duck - great to share]	\$67
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

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 Leaves, Roasted Cauliflower, Almond, Parmesan & Kefir Dressing	\$13
Steamed Mixed Greens & Miso Butter	\$9

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