



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

*Please note that the use of AMEX attracts a 1.5% 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 & Our Own Fleurieu Butter

Boston Bay Berkshire Pig Coppa (Cured Shoulder), Parmesan & Grissini	\$18
Port Lincoln Hiramasa Kingfish Sashimi, Miso - Sesame Dressing, Radish & Horseradish	\$22
Fried Zucchini Flowers, Ricotta, Lemon & Parsley	\$20
Steamed Spencer Gulf Prawn Dumplings, Coriander, Pickled Ginger & Roasted Chilli Dressing	\$22
Smoked Free Range Duck Pancake, Pickled Zucchini, Salty Peanuts, Mint & Ginger Dressing	\$22
Salted Fish Croquettes, Beetroot & Tahini, Avocado Salad	\$20
Steamed Free Range Howie Hill Berkshire Pork Buns & Home Style Chilli Sauce (2 piece)	\$12

## Substantial Delights

Roasted Market Fish, K.I. Wild Scallop, Spencer Gulf Prawn, Cucumber & Fermented Tumeric	\$MP
Sri Lankan Style "Hopper" - Fermented Coconut Pancake, Pumpkin & Mustard Seed Curry, Fried Eggplant Curry, Free Range Egg & Coconut Sambal	\$30
Whey Braised Lamb Neck Moussaka, Potato, Eggplant & Yoghurt Bechamel	\$32
Nomad Farm Roasted & Confit Chicken, Tumeric Eggplant, Tomato, Curry Leaf & Idli	\$34
Middle Eastern Beef & Haloumi Pie, Dirt(y) Inc. Hummus, Rooibos Barberries, Zatar Flat Rice	\$32
Red Braised Free Range Duck - Cucumber, Fermented Daikon, Pickled Shiitakes, Green Tomato Salad & "Chee Cheong Fun" Rice Noodles [1/2 Duck - great to share]	\$67
Kangarilla 4 Week Dry Aged & Grass Fed Beef Steak - Tomato Jam, Roasted Capsicum, White Anchovies & Basil	
• Beef Steak from the Rump [300g]	\$36
• 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, Grilled Zucchini, Baked Ricotta, Fried Bread & Kefir Dressing	\$13
Steamed Mixed Greens & Lemon Butter	\$9

*Please note that the use of AMEX attracts a 1.5% surcharge.*

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