

2 COURSE 68 PP

ENTRÉE | MAIN

MAIN | DESSERT

3 COURSE 68 PP

ENTRÉE | ENTRÉE | DESSERT

3 COURSE 85 PP

ENTRÉE | MAIN | DESSERT



SIDEWOOD

STARTERS

garlic & rosemary focaccia, warmed local olives (gfa/vg) | 14

ENTREES

eyre peninsula oysters, soy ginger dressing (4)

2015 sidewood cassandra blanc de blancs, gl 16

cream of cauliflower & oyster soup, crème fraiche, salmon roe (gf)

2020 sidewood tempranillo rosé, gl 11

charcuterie selection of artisan cured meats, pickles, focaccia (per 2 ppl) (gfa)

2018 sidewood estate shiraz, gl 11

panfried swordfish fillet, capers, parsley, lemon, salmoriglio dressing

2015 sidewood chloe cuvée, gl 13

warm salad of slow roasted tomatoes, fiore de latte, pesto, parmesan crisp (v/vga)

2019 sidewood 'mappinga' fumé blanc, gl 14

spaghettini with black garlic cream, caramelised celeriac, whipped goat curd (v)

2019 sidewood chardonnay, gl 11

kingfish sashimi, avocado, pickled ginger, soy dressing (gf)

2021 sidewood estate pinot gris, gl 11

beef carpaccio, anchoiade, parmesan, caperberries (gf)

2014 sidewood isabella rosé, gl 13

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SIDEWOOD

MAINS

potato gnocchi, eggplant 'puttanesca', parmesan (v/vga)

2020 sidewood sauvignon blanc, gl 10

sticky korean crumbed chicken, vegetable pancake, roasted peanut & sesame

sidewood mappinga fume blanc, gl 14

crispy skinned black pepper duck, roasted pumpkin, pickled daikon (gf)

2019 sidewood pinot noir, gl 12

panfried beef escalopes (m), asparagus, potato scallops, dijon cream (gf)

2016 sidewood 'mappinga' shiraz, gl 18

pancetta wrapped market fish, pine nut and garlic sauce,

fried kipfler potatoes, parsley oil (pca/gf)

2021 sidewood pinot gris, gl 11

maple & bourbon glazed pork fillet, charred corn & sweet potato salad,

lime & coriander crème fraiche

2013 sidewood mappinga shiraz, gl 28

SIDES

shoestring fries (gf/v) | 11

mac & cheese (v) | 12

salt & vinegar baby brussels sprouts (gf/vg) | 13

roasted sweet potato wedges, crème fraiche, crumbed chorizo (gf/vga) | 13

fried waffle potatoes, aioli (v/vga) | 12

crisp green salad, roasted pear, chardonnay vinaigrette, walnuts (gf/v/vga) | 13

please advise any food allergies or dietary requirements

bills can be split equally, to a maximum of 4

minimum charge 68 per person

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SIDEWOOD

KIDS MENU 25 (12 and under)

Includes main, dessert and soft drink

MAIN

mac & cheese (v)

ham & cheese pizza (gfa)

fried chicken & chips

crumbed fish & chips

DESSERT

vanilla ice-cream, gummies, chocolate or strawberry topping

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SIDEWOOD

DESSERT

passionfruit & mango trifle

raspberry semifreddo, macaron, strawberry salad (gf)

slow roasted rhubarb, vanilla custard, walnut wafers

miso chocolate mousse, flourless brownie, sesame wafer (gf)

affogato with hahndorf gelato, espresso, kahlua / frangelico / baileys (gf/vga)

cheese 50gm, served with quince paste, muscatels, crackers (gfa)

AFTERS

veneziano espresso coffee (fw,cap,lat,sb,lb,mac)

5 | mug 6

chai latte

5 | mug 6

hot chocolate

5 | mug 6

soy, lactose free & almond milk available on request

1 extra

pot of loose-leaf tea

5

earl grey, english breakfast, peppermint, chamomile, lemongrass/ginger, green

TO FINISH

hahndorf hill winery "green angel" gruner veltliner late harvest

12

montenegro over ice with fresh orange

10

okar over ice with fresh pink grapefruit

10

baileys on ice

10

cointreau on ice with dehydrated orange

10

macallen sherry oak 12 y.o.

16

lagavulin 16 y.o.

19