



SIDEWOOD

STARTERS

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

eyre peninsula oysters, soy ginger dressing (4) | 17

2015 sidewood cassandra blanc de blancs, gl 16

cream of cauliflower & oyster soup, crème fraiche, salmon roe (gf) | 15

2020 sidewood tempranillo rosé, gl 10

charcuterie selection of artisan cured meats, pickles, focaccia (gfa) | 32

2015 sidewood chloe cuvée, gl 12

ENTREES

panfried swordfish fillet, capers, parsley, lemon, salmoriglio dressing | 21

2018 sidewood mappinga chardonnay, gl 13

warm salad of slow roasted tomatoes, fiore de latte, pesto,
parmesan crisp (v/vga) | 18

2019 sidewood 'mappinga' fumé blanc, gl 12

spaghettoni with black garlic cream, caramelised celeriac, whipped goat curd (v) | 17

2019 sidewood chardonnay, gl 10

kingfish sashimi, avocado, pickled ginger, soy dressing (gf) | 21

2021 sidewood estate pinot gris, gl 10

beef carpaccio, anchoiade, parmesan, caperberries (gf) | 20

2014 sidewood isabella rosé, gl 12

please advise any food allergies or dietary requirements
bills can be split equally, to a maximum of 4



SIDEWOOD

MAINS

potato gnocchi, eggplant 'puttanesca', parmesan (v/vga) | 34

2020 sidewood sauvignon blanc, gl 10

sticky korean crumbed chicken, vegetable pancake, roasted peanut & sesame | 38

2013 sidewood mappinga fume blanc, gl 12

crispy skinned black pepper duck, roasted pumpkin, pickled daikon (gf) | 38

2019 sidewood pinot noir, gl 12

panfried beef escalopes (m), asparagus, potato scallops, dijon cream (gf) | 40

2016 sidewood 'mappinga' shiraz, gl 18

pancetta wrapped market fish, pine nut and garlic sauce,
fried kipfler potatoes, parsley oil (pca/gf) | POA

2021 sidewood pinot gris, gl 10

maple & bourbon glazed pork fillet, charred corn & sweet potato salad,
lime & coriander crème fraiche | 38

2013 sidewood mappinga shiraz, gl 28

SIDES

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/vga) | 13



SIDEWOOD

PIZZAS – 11 inch

available until 3 pm weekdays & all day on Fridays & weekends

margherita, sugo, mozzarella, basil (v) | 20

mushrooms, fontina cheese, rosemary (v) | 20

roasted cauliflower, taleggio, garlic, crispy pancetta | 26

pork sausage, sugo, mozzarella, nduja, fennel | 25

pepperoni, sugo, olives, mozzarella, oregano | 26

prawn, sugo, mozzarella, roasted red capsicum, salsa verde | 26

quattro formaggio; mozzarella, fontina, parmesan, gorgonzola (v) | 25

(add prosciutto | 27)

(gf bases available add 3)

KIDS MENU

shoestring fries (gf/v) | 11

mac & cheese (v) | 12

ham & cheese pizza (gfa) | 15

fried chicken & chips | 13

crumbed fish & chips | 13



SIDEWOOD

DESSERT

passionfruit & mango trifle 16	
raspberry semifreddo, macaron, strawberry salad (gf) 16	
slow roasted rhubarb, vanilla custard, walnut wafers 16	
miso chocolate mousse, flourless brownie, sesame wafer (gf) 16	
affogato with hahndorf gelato, espresso, kahlua / frangelico / baileys (gf/vga) 16	
cheese 50gm, served with quince paste, muscatels, crackers (gfa)	2 cheeses 22
	3 cheeses 30

AFTERS

veneziano espresso coffee (fw,cap,lat,sb,lb,mac)	4.5 mug 6
chai latte	4 mug 6
hot chocolate	4 mug 6
soy, lactose free & almond milk available on request	.50 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