

**2 COURSE 68 PP**

ENTRÉE | MAIN

MAIN | DESSERT

**3 COURSE 68 PP**

ENTRÉE | ENTRÉE | DESSERT

**3 COURSE 85 PP**

ENTRÉE | MAIN | DESSERT



SIDEWOOD

**ENTREES**

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

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

2015 sidewood chloe cuvée, gl 13

chargrilled S.A. baby octopus, romesco, slow-roasted heirloom tomatoes (gf/df)

2018 sidewood mappinga chardonnay, gl 14

warm fiore de burrata, pepperonata, fried basil, garlic toast (v)

2020 sidewood estate pinot blanc, gl 11

blue swimmer crab spaghettini, garlic, parsley, woodside olive oil (df)

2020 sidewood chardonnay, gl 11

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

2021 sidewood estate pinot gris, gl 11

gorgonzola & honey panacotta, local figs, San Danielle prosciutto, rocket, pickled walnuts (gf)

2015 sidewood isabella rosé, gl 13

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SIDEWOOD

**MAINS**

potato gnocchi, roasted butternut, peas, stracciatella, sage butter (v/vga)

2020 sidewood sauvignon blanc, gl 11

chicken, leek & taleggio pie, sour cream pasty, dijon cream

2019 sidewood 'mappinga' chardonnay, gl 14

smoked duck breast, beetroot, horseradish, garlic potatoes (gf)

2019 sidewood pinot noir, gl 12

teriyaki beef escalopes (m), spring onion, sesame cucumber, tempura enokis (df)

2017 sidewood 'mappinga' shiraz, gl 18

pan-fried coorong mullet, macadamia tarator, saltbush, fingerlime (df/gf)

2021 sidewood pinot gris, gl 11

sweet & sour crispy fried pork, szechuan pepper-salt, radish cake (df)

2018 sidewood estate 'old china hand' syrah, gl 16

butcher's cut, chargrilled, roasted garlic butter, black garlic, black salt (gf)  
(incl. \$5 surcharge)

2013 sidewood mappinga shiraz, gl 28

**SIDES**

mac & cheese (v) | 12

crisp iceberg wedge, zingy fetta dressing, capers, radish sprouts (gf/v) | 14

salad greens, granny smith, avocado, goats cheese, apple cider vinegar (gf/v) | 14

vine ripened tomato, fresh mozzarella, basil, apple balsamic (gf/v) | 14

crispy fried potatoes, smoky tomato sauce, aioli (gf/v) | 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

pistachio & almond baklava, rosewater muhallabia, poached stone fruit

peppermint semifreddo, chocolate wafer, cocoa nibs, dark chocolate drizzle

macadamia & coconut tart, honey ice cream

medjool date brulee, espresso toffee, coffee crostoli

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

laphroaig *select*

14

lagavulin 16 y.o.

19