



Great Wine Capitals
GLOBAL NETWORK | A WORLD OF EXCELLENCE

'Best Wine Tourism Restaurant of 2023'
Sidewood Estate



SIDEWOOD

SALUMI

Borgo Coppa | \$12

A traditional delicacy made from the neck of pork and renowned for its aroma. First, it's rolled in salt and spices then air dried, and matured to allow the flavour to develop

De Palma Wagyu Bresaola 9+ | \$15

Made using the topside cut of Australian Wagyu beef with a 9+ marble score. The Wagyu sires are predominantly from the famous Tajima bloodline of the Kuroge Washu breed. The intramuscular fat of wagyu beef interlaces beautifully with the deep ruby red colour of bresaola.

Prosciutto Di Palma 16 month | \$12

Villani is recognised as one of Italy's best producers of Prosciutto di Parma. Prosciutto aficionados maintain that around 16 to 18 months is the sweet spot for prosciutto.

Wood oven confit garlic and rosemary focaccia | \$10

Gnocco Fritto | \$6

Adelaide Hills house marinated olives with citrus and herbs | \$6

House made cucumber pickles | \$5

2 COURSE 70 PP

ENTRÉE | MAIN

MAIN | DESSERT

3 COURSE 85 PP

ENTRÉE | MAIN | DESSERT

CHEFS SELECTION 75PP

SHARED STYLE MENU



SIDEWOOD

Kaviari Oscietre Caviar 20g tin, Crème Fraiche, chips

Moreton Bay bug brioche, horseradish, kewpie (2) |

Roast Jerusalem artichoke, hazelnuts, artichoke puree, kalette chips (vg/ve)

La Stella burrata, pangrattato, pancetta crumb, charred asparagus (gfa/vga)

S.A. baby octopus, pepperonata, romesco, potato aioli (gf/df)

Fresh shucked Smoky Bay oysters, aged ponzu, chive oil (4)

Tea smoked duck breast, spiced carrot, oyster mushroom, fennel & orange (gf/df)

Pan fried barramundi, wood oven pumpkin, Chinese broccolini, salumi xo, miso (df/gfa)

Chermoula half chook, smoked tomato harissa labne, baby carrots, chook jus

Blue Swimmer crab linguine, Pinot Blanc reduction, fermented chilli, king prawn, tarragon

Chargrilled 500gm wagyu, miso bearnaise, wilted spinach (gf) * serves 2

1kg Tamarind & chilli mussels, cooked in our wood oven with focaccia

Rocket and apple salad, parmesan, walnut pesto (gf)

Roasted spuds, zhoug butter

Fire Roasted turmeric cauliflower, fermented Chilli

Shoestring fries (gf/v)

Garlic and rosemary focaccia, local olives, Woodside Farm olive oil (df/v/gfa)

Half serve of focaccia and Woodside Farm olive oil (df/v/gfa)

please advise of any food allergies or dietary requirements. Although every precaution is taken to prevent cross contamination, our kitchen does use allergen ingredients and trace amounts may be present.

vegetarian menu available on request

bills can be split equally, to a maximum of 4

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SIDEWOOD

PIZZAS – 11 inch

Tomato base :

Margherita (vg)

Gamberi, nduja, mozzarella, rocket

Pepperoni, kalamata olives, mozzarella, oregano

Confit garlic base :

Roasted mushrooms, parmigiano, provolone, mozzarella, thyme (vg)

Masterstock duck, roasted butternut, provolone, mozzarella, thyme

House cured and roasted pork cheek, gorgonzola, confit potatoes, rosemary, mozzarella

(gf bases, vegan cheese add 3)

KIDS MENU | 28 (12 and under)

Includes main, dessert and soft drink

Gnocchi, tomato sugo (vg)

Fried chicken & chips

Battered fish & chips (df)

Ham & cheese pizza (gfa)

Vanilla ice-cream, gummies with chocolate or strawberry topping

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SIDEWOOD

DESSERT

mulberry tart, sangria gelato, turkish delight fairy floss

mango panna cotta, lychee coconut sorbet, pineapple bark (gf, df)

malted peanut butter semifreddo, maple, peanut & banana popcorn

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

cheese 30gm, served with quince paste, muscatels, crackers (gfa)

COFFEE

veneziano espresso

cup mug

4

short macchiato, long macchiato, piccolo

4.5

cappuccino, flat white, latte, long black

5 6

hot chocolate (v/gf), chai latte, mocha

5

iced coffee, iced chocolate

5.5

add scoop of vanilla ice cream

2

alternative milks

soy, lactose free, oat, almond

0.8

ORGANIC LOOSE LEAF

5 pot for one

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



SIDEWOOD

TO FINISH

sidewood 22years old museum release tawny	18
hahndorf hill winery "green angel" late harvest gruner veltliner	12
valdespino pedro ximenez el candado	14
el maestro sierra amontillado	15
montenegro over ice with fresh orange	10
drambuie on ice	10
baileys on ice	10

TEQUILA

espolon blanco	12
don julio reposada	16
don julio blanca	17
patron silver	14

COGNAC

st agnes vs	10
st agnes xo	18
courvoisier vsop	13
reinier grand champagne xo	26
hennessy xo	40



SIDEWOOD

SINGLE MALT

ardbeg 10 y.o.	16
chivas regal 12 y.o.	12
glenlivet 12 y.o	14
glenfiddich 14 y.o	18
chivas regal 18 y.o.	18
the balvenie caribbean	18
malt and grain fine blended	14

BOURBON

jim beam	10
jack daniels	10
wild turkey	10
canadian club	10
southern comfort	10
makers mark	10

RUM

eldorado	12
captain morgan spiced	10
cubaney centenario	30