



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



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Kaviari Oscietre Caviar 20g tin, Crème Fraiche, chips | 100

Garlic and rosemary focaccia, Woodside Farm olive oil (df/v/gfa) | 10

Southern rock lobster brioche, charred corn salsa, Szechuan aioli (2) | 22

Baked Coffin Bay oysters, nduja béarnaise (4) | 26

Seared wagyu carpaccio, anchovies, potato aioli, parmesan | 26

Smoked almond dolma, whipped hummus, preserved lemon, cranberries (v/gf) | 26

La Stella burrata, fire roasted pepperonota, San Danielle prosciutto, pangratatto (gfa) | 28

Lincoln kingfish crudo, fermented chilli, grapefruit & sour plum vinaigrette | 28

Tamarind & chilli mussels 1kg, cooked in our wood oven with focaccia | 36

Chermoula half chook, smoked tomato harissa labne, baby carrots, chook jus | 36

Tea smoked duck breast, lotus chips, green papaya, raspberry vinaigrette, baby beet, chilli (gf/df) | 38

Coorong mullet, wood oven pumpkin, Chinese broccolini, salumi xo, miso (df/gfa) | 39

Blue Swimmer crab linguine, pinot blanc reduction, fermented chilli, king prawn, tarragon | 46

Chargrilled 500gm wagyu, miso béarnaise, wilted spinach (gf) | 75 * serves 2

Rocket and apple salad, parmesan, walnut pesto (v/gf) | 15

Roasted spuds, zhoug butter (v) | 15

Wood oven brussels sprouts, fermented chilli, Adelaide hills honey (gf/v) | 15

Shoestring fries (gf/v) | 15

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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PIZZAS – 11 inch

Tomato base :

Margherita (vg) | 20

Pepperoni, kalamata olives, mozzarella, oregano | 27

Gamberi, nduja, mozzarella, rocket | 28

Confit garlic base :

Roasted mushrooms, parmigiano, provolone, mozzarella, thyme (vg) | 27

House cured and roasted pork cheek, gorgonzola, confit potatoes, rosemary, mozzarella | 28

Masterstock duck, roasted butternut, provolone, mozzarella, thyme | 29

(gf bases, vegan cheese add 3)

KIDS MENU

Gnocchi, tomato sugo (vg) | 12

Fried chicken & chips (df) | 13

Battered fish & chips (df) | 13

Ham & cheese pizza (gfa) (dfa) | 15

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DESSERT

| | |
|--|----------------|
| Hazelnut choc marques, Adelaide Hills cherries, Sidewood tawny, hazelnut praline | 18 |
| Mango panna cotta, lychee coconut sorbet, pineapple bark (gf, df) | 16 |
| Malted peanut butter semifreddo, maple, peanut & banana popcorn | 16 |
| Mulberry tart, sangria gelato, turkish delight fairy floss | 15 |
| Affogato with hahndorf gelato espresso, kahlua / frangelico / baileys (gf/vga) | 16 |
| Local cheese, served with quince paste, macerated fig, crackers (gfa) | 2 cheeses 22 |
| | 3 cheeses 30 |

COFFEE

| | cup | mug |
|---|-----|-----|
| veneziano espresso | 4 | |
| short macchiato, long macchiato, piccolo | 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 | |



SIDEWOOD

5 pot for one

ORGANIC LOOSE LEAF TEA

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

TO FINISH

| | |
|---|----|
| sidewood 22years old museum release tawny | 18 |
| hahndorf hill "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 champagnexo | 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 |
| 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 |