



**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**



**Great Wine Capitals**  
GLOBAL NETWORK | A WORLD OF EXCELLENCE

'Best Wine Tourism Restaurant of 2023'

'Best Innovative Wine Tourism  
Experience of 2024'



SIDEWOOD

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)

Baked Coffin Bay oysters, nduja béarnaise (4)

Seared wagyu carpaccio, anchovies, potato aioli, parmesan

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

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

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

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

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

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

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

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

Chargrilled 500gm wagyu, miso béarnaise, wilted spinach (gf) \* serves 2 \$30 surcharge applies for single order

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

## 2 COURSE 70 PP

ENTRÉE | MAIN

MAIN | DESSERT

## 3 COURSE 85 PP

ENTRÉE | MAIN | DESSERT

## CHEFS SELECTION 75PP

SHARED STYLE MENU



Great Wine Capitals

GLOBAL NETWORK | A WORLD OF EXCELLENCE

'Best Wine Tourism Restaurant of 2023'

'Best Innovative Wine Tourism  
Experience of 2024'



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

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



SIDEWOOD

## DESSERT

Hazelnut choc marques, Adelaide Hills cherries, Sidewood tawny,  
hazelnut praline

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

Malted peanut butter semifreddo, maple, peanut & banana popcorn

Mulberry tart, sangria gelato, turkish delight fairy floss

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

Local cheese, served with quince paste, muscatels, crackers (gfa)

## COFFEE

	cup	mug
veneziano espresso	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	



SIDEWOOD

5 pot for one

## ORGANIC LOOSE LEAF

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

## 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 champagnexo	26



SIDEWOOD  
40

hennessy xo

## 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