



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

ENTRÉE | MAIN | DESSERT
CHEFS SELECTION 80 PP
SHARED STYLE MENU



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, Szechuan aioli, shaved radish (2) | 22

Smoky Bay oysters, aged ponzu, chive oil (4) | 26

Seared carpaccio, anchovies, potato aioli, parmesan | 26

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

Fried zucchini flowers, black garlic whipped ricotta, sambal matah | 28

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

Wood oven SA mussels, Tamarind & chili, with garlic focaccia | 36

Chermoula half chook, corn velouté, charred corn and coriander salsa, pumpkin seeds, chook jus | 36

Tea smoked duck, baby beets, wood oven pumpkin, crispy enoki, Thai basil & nam jim (gf/df) | 38

Coorong mullet, cannellini bean, crispy pancetta, pickled fennel, pangratatto (df/gfa) | 39

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

Chargrilled butchers cut, miso béarnaise, salumi XO, cavalo nero (gf) | 600g 75

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

ENTRÉE | MAIN | DESSERT
CHEFS SELECTION 80 PP
SHARED STYLE MENU



SIDEWOOD

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

Vanilla ice-cream, gummies with chocolate or strawberry topping

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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



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