



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

**CHEFS SELECTION 80 PP SHARED
STYLE MENU**



SIDEWOOD

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

Southern rock lobster brioche, Szechuan aioli, shaved radish (2) (df) | 24

Seared wagyu carpaccio, anchovies, potato aioli, parmesan (gf/dfa) | 26

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

Port Lincoln baby octopus, celeriac, kumquat & lemon thyme (gf) | 26

Dill & Gin cured salmon, preserved lemon, crème fraiche, capers, salmon crackle (gf/dfa) | 28

Fried zucchini flowers, black garlic whipped ricotta, sambal matah (va/dfa/gf) | 28

Wood oven SA mussels, Tamarind & chili, with garlic focaccia (gfa/df) | 36

Chermoula half chook, corn velouté, charred corn and coriander salsa, pumpkin seeds, chook jus (gf/df) | 36

Tea smoked duck, baby beets, wood oven pumpkin, crispy enoki, Thai basil & nam jim (gf/df) | 40

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

Chargrilled wagyu rump cap, miso béarnaise, salumi XO, cavalo nero (gf) 500g (gf/dfa) | 80

Rocket and orchard pear, 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

**CHEFS SELECTION 80 PP SHARED
STYLE MENU**



SIDEWOOD

PIZZAS – 11 inch

Tomato base :

Margherita (vg) | 20

Pepperoni, kalamata olives, mozzarella, oregano, rocket, aged balsamic | 28

Gamberi, nduja, mozzarella, rocket, pecorino | 28

Confit garlic base :

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

Gorgonzola, confit potatoes, rosemary, mozzarella (v) | 28

Wood oven chicken, basil pesto, chilli, pecorino | 28

Mortadella, provolone, roast potato, pistachio | 28

(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

Mille feuille, quince and white chocolate, black chai tea ganache, estate apples, bay leaf sugar	17
Yoghurt sorbet, caramelised pineapple cinnamon crunch, bubble gum eucalyptus syrup	16
Tre leches cake with burnt hazelnut praline bruleé, Sidewood chardonnay pears, milk crisp, sunrise lime	16
Affogato with hahndorf gelato espresso, kahlua / frangelico / baileys / coffee tequila (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	
capuccino, 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 TEA

earl grey, english breakfast, peppermint, chamomile, lemongrass/ginger, green	5 pot for one
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SIDEWOOD

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

el toro grano blanco	12
el toro jalapeno	12
el toro grano de café	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

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
nikka black night cruise	17

BOURBON

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

RUM

malibu	10
bacardi	10
captain morgan spiced	10
el dorado 15 years	12
cubaney centenario	30