

CHEFS SELECTION 90 PP  
ADDITIONAL PAIRED WINE 35  
PP  
SHARED STYLE MENU



SIDEWOOD

Adelaide Hills olives, wood oven focaccia | 14

*nv sparkling chardonnay pinot noir | 11*

Spencer gulf king prawn, namjim butter, black sesame and chives | 12 e

*2017 cassandra blanc de blancs | 16*

Roasted Jerusalem artichokes, artichoke puree, salt & vinegar kalettes (gf/v) | 24

*nv sparkling pinot noir rosé | 12*

Wagyu crostini, house pickles, chilli and caper tapenade | 20 (2)

*2023 'mad cat' rosé | 12*

Tempura zucchini flowers, ponzu and sesame (v,gf) | 26 (3)

*2023 pinot gris | 12*

Cider brined pork belly, fig and macadamias, fennel and farro salad, spiced pork jus (df) | 38

*2021 mappinga chardonnay | 15*

Smokey crispy duck leg, red curry sauce, crispy miso eggplant salad (gf, df, va), | 36

*2022 'abel' pinot noir | 15*

Blue Swimmer crab and ricotta ravioli, beurre noisette and tarragon, pangratatto | 45

*2021 owen's chardonnay | 16*

12 hour cooked beef cheek, pommes puree, mushroom medley XO, crispy pecorino | 37

*2018 mappinga shiraz | 18*

ADL Hills lamb cutlet, green lentils & olive, garden pea & wasabi, lamb jus (gf,df) | 38

*2021 'old china hand' syrah | 16*

Chargrilled broccolini, ajo blanco, citrus oil | 14

Handcut twice cooked chips, truffle aioli, pecorino (gf/v) | 15

Wood oven baby carrots, Baharat, honey | 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

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SIDEWOOD

## PIZZAS – 11 inch

*Tomato base :*

Smoked scamorza, cherry tomato, pesto, basil (vg) | 30

Zhoug roasted lamb shoulder, provolone, pickled onion, mint | 32

Smoked ham, pepperoni, anchovies | 32

SA prawns, chili, mauja, rocket | 34

*Confit garlic base :*

Mixed mushrooms, gorgonzola, rosemary, rocket (v) | 30

Confit duck, fire roasted eggplant, masterstock, chili | 32

(gf bases, vegan cheese add 3)



SIDEWOOD

## DESSERT

### 'Bounty'

Coconut parfait, crispy coconut whipped chocolate mousse  
crystallised chocolate 15

### 'Bombe Laska'

Yogurt sorbet, lemon curd, Italian meringue, lemon balm syrup 15

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

veneziano espresso cup mug 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

## ORGANIC LOOSE LEAF TEA

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 "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