

CHEFS SELECTION 95 PP
ADDITIONAL PAIRED WINE 35 PP
SHARED STYLE MENU



SIDEWOOD

Warm garlic focaccia, whipped caramelized onion butter + smoked salt (vg/va)	15
Adelaide Hills mixed olives, confit fennel + citrus vinaigrette (gf/df/v)	11
'Gazander' South Aussie Pacific Oysters	
Pomegranate vinaigrette, compressed nashi pear + dill oil (df/gf) (4pc)	27
<i>NV Sparkling Pinot Rose 12</i>	
Tempura eggplant, mushroom XO, hummus, herbs (gf/df/v)	18
<i>2018 Isabella Rose 15</i>	
Crab Roll - toasted brioche roll filled with crab meat, salmon roe, green apple + watercress (2pc)	34
<i>2024 Pinot Gris 12</i>	
Salt n pepper squid, Szechuan pepper, sea salt, sweet chili sauce + fresh lime (gf/df)	28
<i>2017 Chloe Cuvée 15</i>	
Applewood smoked lamb ribs, tamarind glaze, Aleppo pepper aioli + pickles (gf/df)	28
<i>2023 Abel Pinot Noir 15</i>	
Seared West Coast scallops in half shell, nduja butter, pickled ginger + crispy shallots (gf) (2pc)	22
<i>2024 Mad Cat Rose 12</i>	
Beetroot cured salmon, miso aioli, crispy fried wasabi caper berries + pickled shallots (gf)	25
<i>2023 Oberlin Pinot Noir 15</i>	
'Galbi' braised 36 degrees S.A beef short rib, perilla leaf chimichurri + sweet potato mash (gf)	45
<i>2022 777 Pinot Noir 15</i>	
Slow cooked pork belly, peanuts + smashed Asian cucumber (gf/df)	42
<i>2021 Fume Blanc 15</i>	
Fish of the day	market price
<i>2022 Mappinga Chardonnay 15</i>	
'Butchers cut' 350g wagyu, ssamjang + red wine jus (df)	63
<i>2018 Mappinga Shiraz 18</i>	
Yellow cauliflower curry, fermented broad bean sabayon, black garlic dukkah + sunflower shoots (gf/df/v)	42
<i>2024 Estate Chardonnay 12</i>	
Roasted new harvest potatoes, horseradish sour crème, black pepper + chives (gf/vg/va)	18
Wilted Asian spinach, oriental dressing + wasabi sesame seeds (gf/vg/va)	16
Steamed asparagus + sauce gribiche (gf/vg/va)	18

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.

Please note a 15% public holiday surcharge applies



SIDEWOOD

DESSERT

Miso crème brûlée, sweet soy puffed black rice, chili + vanilla ice cream 18

Chocolate fondant pudding, thick cream + crushed ginger cookie crumb 18
(please allow 20 minutes)

Affogato

Vanilla bean ice-cream, espresso,
Kahlua / frangelico / baileys / coffee tequila (gf/vga) 16

SA Cheeses

Selection of cheeses with apple, muscatels and lavosh 3 cheeses | 30

COFFEE

veneziano espresso cup 5

short macchiato, long macchiato, piccolo 6

cappuccino, flat white, latte, long black 6

hot chocolate (v/gf), chai latte, mocha 6

iced coffee, iced chocolate 7

- add scoop of vanilla ice cream 2

alternative milks - soy, lactose free, oat, almond 0.8

ORGANIC LOOSE LEAF TEA

pot for one | 5

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