

Gallery Restaurant

January 2012

Marinated Olives – to share while you sit \$4.50
Kir Royale – Gallery sparkling with blackcurrant cassis \$8.00 glass

Entrée - \$19.90

- Eggplant and tomato ragout** – open lasagne & fresh tomato *concassé*
- Goats' curd cheesecake** – grilled *piquillo* peppers, black olives & Spanish olive oil pearls
- Seared scallops** – chilled avocado & coconut soup, apple & cucumber garnish & toasted coconut
- 'Hot Smoked' ocean trout** – beetroot *carpaccio*, chardonnay jelly & horseradish *crème fraîche*
- Garlic prawns** – with crisp, deep-fried lotus root
- Locally smoked salmon** – with potato rösti, soft poached egg & seed mustard dressing
- Lamb's brains** – crumbed with Parmesan & parsley, crisp speck, tomato salsa

Main course – \$31.90

- Black peppered tofu** – topped with fresh asparagus, sugar-snap peas & baby corn cobs
- Snapper** – on steamed bok choy with smoked chilli and galangal dressing
- Atlantic Salmon** – with hand-picked Coorong samphire, snow peas and a hint of Pernod
- Barossa chicken breast** – Portabello mushrooms & tarragon
- Duck breast** – with aniseed-poached figs & braised fennel
- Lamb rack** – with *romesco* sauce & braised leeks
- Seared kangaroo fillet** – on quinoa with quongdong glaze

Essential Sides (served with entree or main course only)

Carrots - lightly buttered & spiced	\$7.90	Chips or 'our special' mashed potato	\$7.90
Mixed leaf salad with entrée or main course	\$7.90	Mixed salad as a course	\$12.90

Additions charged accordingly

Talk to your waiter about menu options for children twelve and under

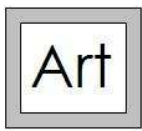
Dessert – \$14.90

- Soft meringue** – floating in chilled vanilla *crème anglaise*, passionfruit & a drizzle of caramel
- Frangipane tart** – topped with warmed summer fruit & fresh cream
- Chocolate mousse** – with our pistachio marshmallow and raspberry glaze
- Almond & honey parfait** – with saffron roasted peaches

Front of House – Nykilja Butt
Kitchen – Cath Kerry with Linda Westacott, Anthony Julianto, Andy Sakkas, Joanne Smith

It would be helpful if those eligible for members' discount could inform us before the account is rung up.
We do not prepare separate accounts. We are happy to supply a calculator to large groups.

There is a 3.5% surcharge for American Express.



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Beer

Aperitif

Kir Royale	8.00	Coopers Pale Ale 375ml	6.00
Campari & blood orange	8.50	Coopers Pale Ale 750ml	9.00
Tanqueray Gin & tonic	8.50	Hahn Light (NSW)	5.00
Grey Goose & pink grapefruit	8.50	James Boags Lager (Tas)	7.00
Havana Club Rum & ginger beer	8.50	Stella Artois (Belgium)	7.50
Glenfiddich on ice	8.50	Stones Ginger Beer	6.50

Sparkling

(Wine by the glass – 150ml)

09 Coates Cuvee 'Consonance' Shiraz (3 regions)	7.50 glass	32.00
09 Paolo Sordo Moscato d'Asti Dolce (Italy)	7.50 glass	18.00
NV Gallery Sparkling (Adelaide Hills)	6.50 glass	21.00
NV Step Rd Chardonnay/Pinot Noir (Langhorne Creek)		32.00
09 Deviation Road <i>Methodo Champenoise</i> Brut (Adelaide Hills)	9.00 glass	40.00
NV Louis Roederer Brut Premier (France)		120.00

White

10 Argyle Estate Riesling (Adelaide Hills)		30.00
10 Tim McNeil Watervale Riesling (Clare Valley)	7.50 glass	34.00
08 Trevor Jones 'Reserve' Riesling (Barossa/Eden Valley)		40.00
08 Ashton Hills 'Dry' Gewürztraminer (Adelaide Hills)		52.00
11 Geoff Weaver Sauvignon blanc (Adelaide Hills)		45.00
11 Leland Estate Sauvignon Blanc (Lenswood)		27.00
11 S.C. Pannell Sauvignon Blanc (Adelaide Hills)	7.50 glass	33.00
09 Cape Jaffa Sem/Sauvignon Blanc (Mount Benson) <i>biodynamic</i>		32.00
05 Mount Horrocks Semillon (Clare Valley)		54.00
10 Ulithorne 'Corsus' Vermentinu (Corsica)	12.00 glass	55.00
10 Norfolk Rise Pinot Grigio (Mount Benson)		28.00
11 Tim Adams Pinot Gris (Clare Valley)	8.00 glass	34.00
10 Schild Estate Chardonnay (Barossa)		28.00
09 Maximus Chardonnay (Adelaide Hills)	9.00 glass	40.00
08 Leabrook Estate 'Reserve' Chardonnay (Adelaide Hills)		55.00
08 The Lane Single Vineyard Viognier (Adelaide Hills)		49.00
08 Torbreck VMR Viognier/Marsanne/Roussanne (Barossa Valley)		57.00
10 Heartland 'Stickleback' Verdelho/Viognier/Semillon (S.A.)		21.00



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Rosé

11 Dandelion Vineyards 'Fairytale of the Barossa' (Barossa Valley)	7.00 glass	33.00
11 Charles Melton 'Rose of Virginia' (Barossa Valley)	7.50 glass	36.00
11 Spinefex (Barossa Valley)		38.00
10 Jauma (McLaren Vale) <i>Natural Ferment</i>		33.00 (500ml)
10 Ashton Hill 'Armen & Benen" (Adelaide Hills)		55.00
09 Château Riotor (Provence) <i>Bone Dry</i>		39.00

Red

09 Romney Park Pinot Noir (Adelaide Hills)		56.00
08 Yangarra 'Old Vine' Grenache (McLaren Vale)		38.00
09 Epsilon Tempranillo/Granciano (Barossa Valley)		36.00
10 La Línea Tempranillo (Adelaide Hills)		45.00
10 Tscharke 'Matching Socks' Touriga Nacional (Barossa Valley)	8.50 glass	38.00
09 Cape Barren 'Native Goose' GSM (McLaren Vale)		33.00
04 The Islander 'Bark Hut Rd' Cab/Shiraz/Viognier (K. Island)	7.00 glass	31.00
10 Alpha Box & Dice 'D.W.S.' Dolcetto (McLaren Vale)		45.00
09 Hugh Hamilton 'The Ratbag' Merlot (McLaren Vale)		38.00
10 Fox Creek 'Duet' Cabernet Merlot (McLaren Vale)		29.00
03 Genders 'Park Drive' Shiraz/Cabernet (McLaren Vale)		36.00
09 Argyle Cabernet/Shiraz (Adelaide Hills)		34.00
09 Johnston Cabernet Sauvignon (Adelaide Hills)		32.00
07 Mosswood Cabernet Sauvignon (Margaret River)		109.00
05 Will Taylor Cabernet Sauvignon (Coonawarra)		52.00
08 Brick Kiln Shiraz (McLaren Vale)	8.00 glass	36.00
08 Chapel Hill Shiraz (McLaren Vale)		45.00
09 Boston Bay Shiraz (Port Lincoln)		31.00

Dessert

	(Dessert wine by the glass – 90ml)	
09 Paolo Sordo Moscato d'Asti Dolce (Italy)	7.50 glass (150ml)	18.00(375ml)
09 Woodstock Botrytis Semillon (McLaren Vale)	7.50 glass	30.00(375ml)
NV The Wilson Vineyard Zinfandel (Polish Hill River)	10.50 glass	43.00(375ml)
05 Gomersal Vintage Fortified Shiraz (Barossa Valley)	8.00 glass	32.00(375ml)
Nocello Liqueur (Italy)	7.00 glass(30ml)	
Courvoisier VSOP Fine Champagne Cognac (France)	12.00 glass(30ml)	