

Plated Premium Lunch & Dinner Menu

The Haus Grazing Board – 1 platter per 5 people

Hahndorf smoked beef, Hahndorf double smoked ham, Coffin Bay natural oysters (4) with wakame salad, Barossa duck liver & walnut pate, marinated olives, sweet dill gherkins, aged cheddar cheese, warm pita bread with German mustards

Entrée – Cold

Coffin Bay oysters (6) on a bed of rock salt with wakame salad and lemon wedge

Dutch beef carpaccio with garlic aioli, diced shallots, fresh herbs and fried capers

Harris cold smoked salmon served with an avocado and coriander salsa topped with a roquette, orange and pistachio salad

Grilled haloumi salad with fresh grape, red onion and roquette tossed through a balsamic vinaigrette

Roasted heirloom beetroots, pumpkin puree, toasted pine nuts and mixed herbs

Warm stuffed bell peppers served with fresh basil pesto and toasted almond flakes

Entrée – Hot

Confit duck leg with roast shallot tarte tartin served with port and fig sauce

Pan fried scallops with cauliflower cream, tomato and cucumber salsa with balsamic vinaigrette

Crispy skin pork belly with a sweet Chinese dressing served with chilli and garlic sautéed Asian greens

Coriander and garlic marinated prawns served with crispy wonton and peanut sauce

Grilled zucchini and capsicum finished with basil pesto and cashew crumb

Gnocchi in beurre noisette, poached pear, goats curd and toasted walnuts topped with picked herbs

Five spice duck breast served with blanched Asian greens and sweet soy dressing



Continued...

Plated Premium Lunch & Dinner Menu

Mains

Prosciutto wrapped chicken breast, mix vegetable risotto, heirloom winter roast vegetables and balsamic glaze

Pan seared Atlantic salmon, dill potato, chargrilled broccolini, toasted peanut and shallot crumble served with citrus béarnaise sauce

Rosemary lamb shank braised in a red wine, on potato puree served with confit shallots and parsnip chips.

Asparagus and white wine risotto mixed with fresh blanched broccolini, carrot, onion, pumpkin, thyme and lemon juice with a hint of Cajun spice

Moroccan spiced chicken maryland served with a chickpea and pumpkin crush, grilled asparagus topped with a fresh coriander and spring onion salad

Crispy skin duck breast and confit duck leg, chorizo and herbed kipfler potato crush dressed with a red current jus

Confit pork belly, shitaki and Swiss brown mushroom ragout served on chargrilled broccolini

Pan seared lamb rack, spiced onion and sweet potato puree finished with confit pencil leek and Sichuan pepper jus

Crispy skin barramundi fillets finished with butter and lemon juice served on garlic and chive skordalia and topped with a frizzy lettuce and fennel salad

MSA Prime beef fillet mignon served with potato puree, vine trussed cherry tomatoes, green beans, café de Paris butter and caramelized onion jus.

MSA 120 Grain fed scotch fillet served with a caramelised onion and potato mash, chargrilled broccolini and rich red wine jus

300gm Porterhouse steak on rosemary and garlic chat potatoes, roasted baby carrots finished with an heirloom tomato salsa

Grilled SA snapper served with soubise and topped with a snow pea and red onion salad



Continued....

Plated Premium Lunch & Dinner Menu

Desserts

Cold

Chocolate marquise, Chili and peanut praline, Haus made Honeycomb

Eton mess, mixed berries and crushed meringue pieces mixed with vanilla cream and mint

Mascarpone mousse tart topped with mixed berry and balsamic glaze compote and pistachio praline

Lemon curd tart topped with torched Italian Meringue served with mango and mint compote

Coconut panna cotta served with crispy pineapple chards

Belgian chocolate mousse served with Chantilly cream and salted orange caramel popcorn

Hot

Orange infused Savarin, Cointreau and Malibu syrup, Star anise Cream and Freeze dried Mandarin

Warm apple tarte tatin served with Haus made vanilla bean ice-cream and crispy apple pieces

Sticky date pudding in a salted caramel sauce topped with a green apple sorbet

Cheese – Individual plates or 1 platter per 5 people

Adelaide Hills cheese plate including soft, hard and blue cheese accompanied with Beerenberg condiments, lavosh crackers, fresh and preserved fruits

(Ciabatta rolls and butter medallions on all tables)

+Add Steamed Vegetables to tables' \$4 per person

+Add Garden Salad to tables' \$4 per person

