

DINNER MENU VBTH HOTEL

Organic House Made Sourdough | gfo - 7pp

Local Flour, French AOC Butter, Rosemary

Coffin Bay Oysters - 6ea | ½ dozen 33 | dozen 62

Sequoia Sparkling Mignonette, 78 Degree Vodka Salmon Roe, Lemon

Oscietra Prestige 'Kaviari' Caviar | 20g - 169

Caviar from the Sturgeon "Acipenser Gueldenstaedtii"

crème fraiche, chives, blinis

starters

Duo of Char-Grilled Port Lincoln King Prawns -33

Isigny garlic butter, kaffir lime, and parsley oil

Zucchini Flower Tempura | v, veo - 28

78 Degree Vodka Tempura, Adelaide Hills Goat Cheese, Avocado Puree, Lime

Blue Swimmer Crab Dumplings - 34

Cream cheese, Citrus Foam, Crispy Wonton, Kaffir Lime

Mains

Adelaide Hills Cheese Fondue (for 2) | ve, gfo - 199

Enjoy a decadent blend of Adelaide Hills cheeses, served with toasted sourdough, prosciutto salad, and two glasses of Sequoia sparkling.

Mayura Station MB 5 - 7

Rib Eye | gf, dfo - 299/kg

Pepper sauce, choice of 2 sides

Scotch Fillet MB 5 | gf, dfo - 99

Peppercorn Sauce, Potato Puree, Prosciutto Wrapped Asparagus

Glacier 51 Toothfish | df, gfo - 79

Organic Ratatouille, Zucchini Foam, Cherry Tomato, Lemon Myrtle, Black Rice Cracker

House Made Gnocchi | v - 59

Section 28 Cream Cheese, Roasted Macadamia, Local Roasted Pear

Organic Duck Breast | gfo, dfo - 79

Pomme Dauphine Roasted Rainbow Carrot, Penfolds Grandfather Jus

sides - 19ea

Chargrilled Seasonal Vegetable | roasted almonds | gf, v, ve

Potato Puree | gf, v

Adelaide Hills Garden Salad | gf, df, v, ve

(gf - gluten free, df - dairy free, ve - vegetarian, v - vegan, o - option)