

Welcome to Pipers of Penola

Winter Menu 2018

Hours of operation: Tuesday to Saturday for dinner starting at 6pm

Closed Sundays & Mondays

58 Riddoch Street, Penola SA 5277

Phone: (08) 8737 3999 Email: pipers@pipersofpenola.com.au

Public Holidays incur a 15% surcharge

Entrée:

Seared eye fillet of 7 score wagyu, leek ash, glutinous rice, soy & spring onion dressing. \$35

Torched kingfish, coconut sella rice, red curry, crisp wonton. \$20

Duck liver pâté, grilled brioche, cornichons, mustard fruit, apple remoulade. \$19

Parmesan & horseradish gnocchi, truffled mushroom ragoût, crumbed local egg. \$19

Barbequed octopus, roasted capsicum, golden beetroot, chimichurri, paprika rouille. \$21

Main Course:

Roasted loin of lamb, parsnip purée, miso glazed eggplant, potato & rosemary galette, braised shank, warrigal greens. \$39

Seared yellow fin tuna, pumpkin & Spencer Gulf prawn ragoût, pumpkin purée, chive liaison. \$39

Seared duck breast, Jerusalem artichoke, braised dupuy lentils, sautéed quince, artichoke dressing. \$42

Roasted 'Thousand Guineas' eye fillet of Shorthorn beef, medium rare, smoked black truffle potatoes, gingered mushroom fricassee. \$42

Baked French onion tart, crumbed 'White Savourine' Yarra Valley Dairy goats cheese, green tea smoked garlic, orange confit, pickled beetroot. \$38

Side Dishes:

Salad of baby cos, Ortiz anchovies, radish, Grana Padano. \$12

Steamed broccolini, truffled garlic butter, almonds. \$12

Kipfler potato chips, sweet laksa dressing. \$12

Dessert:

Duo of house sorbets & seasonal fruits. \$18

Cheese: Rouzaire Brie de Nangis (French cows' milk, white mould cheese), Cashel Blue (French, cows' milk, blue cheese), Casa Madaio Canestrato (Italian sheeps' milk, hard cheese) red wine & rosemary jelly. \$26

Roasted pineapple escargot, sesame seed crème pâtissière, halva, almond frangipane. \$20

Butterscotch baba, whipped vanilla ricotta, yellow peach compote. \$19

Valrhona Guanaja 70% dark chocolate terrine, spiced Jamaican rum génoise, dark chocolate glaze, orange sabayon. \$20

T2 loose leaf tea & Mocopan coffee

\$5.00 with house made petit four.

English Breakfast

Irish Breakfast

Earl Grey

Peppermint

Chai

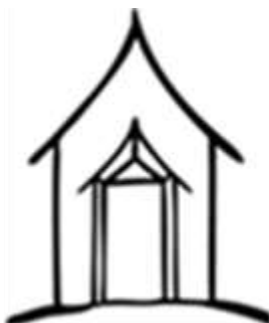
Jasmine China

Camomile

Sencha Green

Lemon Grass & Ginger

Darjeeling



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