

Welcome to Pipers of Penola

Autumn 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:

Scallop sashimi, shallot & seaweed vinegar, spring tomato gazpacho, rice noodles, macadamia pesto. \$22

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:

Braised, pressed & crumbed free range Struan Valley Pastoral organic pork forequarter, grilled baby corn & cauliflower, bush nuts & seeds. \$39

Seared blue eye trevalla, ragoût of chorizo, squid & prawn, local potato, almond gremolata. \$39

Roasted duckling, duck & truffle pithivier, honey & hazelnut brussels sprouts, roasted pear, jus. \$42

Roasted 'Thousand Guineas' eye fillet of 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, 'Shepherds Lane' bacon, sweet lime dressing. \$12

Kipfler potato chips, sweet laksa dressing. \$12

Dessert:

Duo of house sorbets & seasonal fruits. \$18

Cheese: Le Dauphin double crème (French cows' milk, white mould cheese)
Berry's Creek Tarwin Blue (Victorian, buffalos' milk, blue cheese), Comte (12
month old French cows' milk, semi hard cheese) red wine & rosemary jelly. \$26

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

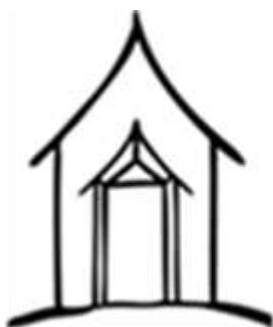
Butterscotch baba, whipped vanilla ricotta, yellow peach compote. \$19

Valrhona dulcety chocolate, 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	Jasmine China
Irish Breakfast	Camomile
Earl Grey	Sencha Green
Peppermint	Lemon Grass & Ginger
Chai	Darjeeling



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