



# AUTUMN TASTING MENU

OUR RENOWNED SEASONAL TASTING MENU IS DESIGNED TO SHARE, WITH THE OPTION OF ENJOYING A SPECIFICALLY MATCHED WINE WITH EACH DISH. ALTERNATIVELY, DISHES ARE LISTED INDIVIDUALLY ON THE NEXT PAGE.

**\$59 pp FOR FOUR COURSES OR  
\$79 pp INCLUDING MENU MATCHED WINES**

## GRAVALAX OF OCEAN TROUT

garnished with petite herbs and pickled white radish,  
served on a Haricot bean cake with Ponzu dressing  
NV THE BLACK CHOOK SPARKLING CUVÉE

## TEMPURA ZUCCHINI FLOWERS

filled with spiced zucchini, smoked Mozzarella  
and goat's milk cottage cheese, served on a bed of Moghrabiah (Israeli cous-cous)  
with roasted pistachios and quince dressing  
2010 MR. RIGGS ADELAIDE HILLS 'EIN RIESE' RIESLING

## OVEN BAKED MULLOWAY

marinated and accompanied by red and gold beets, pencil leeks  
and a wild rice and yoghurt salad  
2009 PENNY'S HILL McLAREN VALE 'THE EXPERIMENT' GRENACHE

## CHAR GRILLED SALT BUSH LAMB RUMP

with The Kitchen Door's ratatouille – braised eggplant, zucchini,  
capsicum and heirloom tomatoes, scented with chilli and coriander seed  
2009 PENNY'S HILL McLAREN VALE 'EDWARDS ROAD' CABERNET SAUVIGNON

**SIDE DISHES ALL \$10.50**

## FALL SLAW

with salted onion, red cabbage, celery, dill,  
continental parsley, Granny Smith apple and ice berg lettuce

## CREAMY MASHED POTATO





# AUTUMN Á LA CARTE MENU

DISHES START FROM LIGHT TO HEAVY, INCREASING IN SIZE. ENJOY!  
SATURDAYS, SUNDAYS & PUBLIC HOLIDAYS: MINIMUM TWO COURSES PER PERSON

CASALINGA ROLLS served with extra virgin olive oil or Paris Creek organic butter	3.75
THE KITCHEN DOOR BLEND OF WILD MIXED OLIVES	5.75
GAZPACHO SOUP with aged Manchego cheese	12
GRAVALAX OF OCEAN TROUT garnished with petite herbs and pickled white radish, served on a Haricot bean cake with Ponzu dressing NV THE BLACK CHOOK SPARKLING CUVEE	20
SPECK AND CHICKEN TERRINE with mustard pears, cress salad and salsa verde 2010 PENNY'S HILL ADELAIDE HILLS 'THE HANDSHAKE' CHARDONNAY	18
TEMPURA ZUCCHINI FLOWERS filled with spiced zucchini, smoked Mozzarella and goat's milk cottage cheese, served on a bed of Moghrabiah (Israeli cous-cous) with roasted pistachios and quince dressing 2010 MR. RIGGS ADELAIDE HILLS 'EIN RIESE' RIESLING	18
ALEXANDRINA FRESH RICOTTA with regional tomatoes, Mannum caper berries, Diana extra virgin olive oil and a mixed olive tapenade, accompanied by rosemary garlic bread Pre Release 2009 MR. RIGGS VIOGNIER	17
OVEN BAKED MULLOWAY marinated and accompanied by red and gold beets, pencil leeks and a wild rice and yoghurt salad 2009 PENNY'S HILL MCLAREN VALE 'THE EXPERIMENT' GRENACHE	33
CHAR GRILLED SALT BUSH LAMB RUMP with The Kitchen Door's ratatouille – braised eggplant, zucchini, capsicum and heirloom tomatoes, scented with chilli and coriander seed 2009 PENNY'S HILL MCLAREN VALE 'EDWARDS ROAD' CABERNET SAUVIGNON	36
THE KITCHEN DOOR HOUSEMADE RABBIT AND PORK SAUSAGE with broccolini, pickled beetroot stalks and white anchovies 2009 PENNY'S HILL MCLAREN VALE 'CRACKING BLACK' SHIRAZ	33
COORONG ANGUS RIB EYE STEAK with chilli scented chard and lemon 2008 MR. RIGGS 'PIEBALD' SHIRAZ VIOGNIER	37.50
<b>SIDE DISHES</b>	10.50
FALL SLAW with salted onion, red cabbage, celery, dill, continental parsley, Granny Smith apple and ice berg lettuce	
CREAMY MASHED POTATO	