



WINTER 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 FIVE COURSES OR
\$74 pp INCLUDING MENU MATCHED WINES**

FIRST CHOICE COURSE OF

NATURAL COFFIN BAY OYSTERS

with spring onions pickled in shallot vinegar with chervil
2009 MR. RIGGS "VOR-GS" ADELAIDE HILLS RIESLING

OR

PICKLED WALNUT PÂTÉ

balancing on carrot chips, garnished with apple and petite salad leaves,
accompanied by Roquefort sauce
2008 MR. RIGGS VIOGNIER

JERUSALEM ARTICHOKE SOUP

with native pepper berries and winter herbs from The Kitchen Door garden
2009 MR. RIGGS "COLD CHALK" CHARDONNAY

FRIED WILD FOREST MUSHROOM PURSES (PACCHI DI FUNGHI)

with beluga lentils and house-made horseradish sauce
2007 MR. RIGGS SHIRAZ VIOGNIER

HONG KONG-INSPIRED RAINBOW TROUT ALMONDENE

with pan-fried Parkinson Orchard almonds and burnt lemon butter
2008 THE BLACK CHOOK "FREE RANGE" GSV

THE KITCHEN DOOR CASSOULET

of confit duck, house-made rabbit and pork sausage, pork belly
and haricot beans
2007 PENNY'S HILL MERLOT

SIDE DISHES ALL \$10.50

BABY COS SALAD

with seedless mandarins, hazelnuts and a prune dressing

FRIED POTATOES WITH BUTTER PARSLEY OIL



WINTER 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 and 25 year old balsamic OR Paris Creek organic butter	3.75
THE KITCHEN DOOR BLEND OF WILD MIXED OLIVES	5.75
NATURAL COFFIN BAY OYSTERS – HALF DOZEN with spring onions pickled in shallot vinegar and chervil SUGGESTED WINE: 2009 MR. RIGGS "VOR-GS" ADELAIDE HILLS RIESLING	16
PICKLED WALNUT PÂTÉ balancing on carrot chips, garnished with apple and petite salad leaves, accompanied by Roquefort sauce SUGGESTED WINE: 2008 MR. RIGGS VIOGNIER	16.50
JERUSALEM ARTICHOKE SOUP with native pepper berries and winter herbs from The Kitchen Door garden SUGGESTED WINE: 2009 MR. RIGGS "COLD CHALK" CHARDONNAY	12.75
FRIED WILD FOREST MUSHROOM PURSES (PACCHI DI FUNGHI) with beluga lentils and house-made horseradish sauce SUGGESTED WINE: 2007 MR. RIGGS SHIRAZ VIOGNIER	24
BLUE SWIMMER CRAB ANGEL HAIR PASTA with chestnuts and a vanilla bean and crab bisque SUGGESTED WINE: 2009 MR. RIGGS "COLD CHALK" CHARDONNAY	24
HONG KONG-INSPIRED RAINBOW TROUT ALMONDENE with pan-fried Parkinson Orchard almonds and burnt lemon butter SUGGESTED WINE: 2008 THE BLACK CHOOK "FREE RANGE" GSV	36
THE KITCHEN DOOR CASSOULET of confit duck, house-made rabbit and pork sausage, pork belly and haricot beans SUGGESTED WINE: 2007 PENNY'S HILL MERLOT	38
HOUSE-AGED CLARE VALLEY SCOTCH FILLET with crunchy potato gaufrette and béarnaise sauce SUGGESTED WINE: 2008 MR. RIGGS SHIRAZ	42
STICKY OX TAIL PIE with Willunga baby gold and red beets and mustard lettuce SUGGESTED WINE: 2008 THE BLACK CHOOK "FREE RANGE" GSV	31
HOUSE-MADE RABBIT AND PORK SAUSAGES with organic packham pear and parsnip mash, roasted cocktail onions, Willunga rapini and a wild game demi-glace SUGGESTED WINE: 2008 MR. RIGGS "YACCA PADDOCK" TEMPRANILLO	31
SIDE DISHES	10.50
BABY COS SALAD with seedless mandarins, hazelnuts and a prune dressing	
FRIED POTATOES WITH BUTTER & PARSLEY	