



SUMMER 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
\$74pp INCLUDING MENU MATCHED WINES**

CHILLED LOCAL ORGANIC TOMATO SOUP

with Sicilian green olive jelly, young basil leaves and a bread stick
2009 MR. RIGGS WATERVALE RIESLING

"THE KITCHEN DOOR" SPENCER GULF PRAWN COCKTAIL

served with a wattle seed crouton, smoked Avruga caviar and sauce Mary Rose
2008 THE BLACK CHOOK VMR (VIOGNIER/MARSANNE/ROUSSANNE)

TEMPURA ZUCCHINI FLOWERS

stuffed with ricotta and peas, dressed with mint citrus scented yoghurt
2008 MR. RIGGS "VOR-GS" ADELAIDE HILLS RIESLING

HOUSE MADE GNOCCHI

with asparagus pesto, toasted pecans and aged Comté cheese, garnished
with grated boiled egg and shaved Italian autumn truffle
2008 MR. RIGGS "YACCA PADDOCK" TEMPRANILLO

FINAL COURSE CHOICE OF

FESTIVE OPEN DUCK LEG PIE

marinated figlets, lentils and cranberries, served with pan seared duck breast
2007 PENNY'S HILL GRENACHE

OR

SPEAR CREEK SALT BUSH LAMB RUMP

complimented by a spiced zucchini and risoni salad and osso bucco sauce
2007 PENNY'S HILL GRENACHE

SIDE DISHES ALL \$10.50

ROCKET, PEAR & PARMESAN SALAD

NEW POTATOES WITH BUTTER PARSLEY OIL



SUMMER 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	3.5
THE KITCHEN DOOR BLEND OF WILD MIXED OLIVES	5.5
CHILLED LOCAL ORGANIC TOMATO SOUP with Sicilian green olive jelly, young basil leaves and a bread stick SUGGESTED WINE: 2009 MR. RIGGS WATERVALE RIESLING	12
"THE KITCHEN DOOR" SPENCER GULF PRAWN COCKTAIL served with a wattle seed crouton, smoked Avrugia caviar and sauce Mary Rose SUGGESTED WINE: 2008 THE BLACK CHOOK VMR (VIOGNIER/MARSANNE/ROUSSANNE)	16
BLUE SWIMMER CRAB WHITE OMELETTE with pickled cocktail abalone, young coriander leaves and spicy dipping sauce SUGGESTED WINE: 2008 MR. RIGGS VIOGNIER	21
PORK, DUCK, SPECK AND PISTACHIO TERRINE served with the Clappis family's local organic wholemeal bread, garnished with assorted cress, cocktail onions and cornishons SUGGESTED WINE: 2008 PENNY'S HILL CHARDONNAY	17.5
TEMPURA ZUCCHINI FLOWERS stuffed with ricotta and peas, dressed with mint citrus scented yoghurt SUGGESTED WINE: 2008 MR. RIGGS "VOR-GS" ADELAIDE HILLS RIESLING	21
RUSSIAN SALAD - "THE KITCHEN DOOR" STYLE an exciting combination of veal tongue, Kangaroo Island lobster, chicken breast, peas, potato and mayonnaise dressing SUGGESTED WINE: 2009 MR RIGGS WATERVALE RIESLING	18
HOUSE MADE GNOCCHI with asparagus pesto, toasted pecans and aged Comté cheese, garnished with grated boiled egg and shaved Italian autumn truffle 2008 MR. RIGGS "YACCA PADDOCK" TEMPRANILLO	24
OVEN BAKED WHITING FILLET served on a cauliflower vanilla bean puree with a citrus and fennel salad SUGGESTED WINE: 2008 MR. RIGGS "VOR-GS" ADELAIDE HILLS RIESLING	38
FESTIVE OPEN DUCK LEG PIE marinated figlets, lentils and cranberries, served with pan seared duck breast SUGGESTED WINE: 2007 PENNY'S HILL GRENACHE	38
SPEAR CREEK SALT BUSH LAMB RUMP complimented by a spiced zucchini and risoni salad and osso bucco sauce SUGGESTED WINE: 2007 PENNY'S HILL GRENACHE	38
SIDE DISHES	10.5
ROCKET, PEAR & PARMESAN SALAD	
NEW POTATOES WITH BUTTER PARSLEY OIL	