



# 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

<b>CASALINGA ROLLS</b> served with extra virgin olive oil and 25 year old balsamic OR Paris Creek organic butter	3.5
<b>THE KITCHEN DOOR BLEND OF WILD MIXED OLIVES</b>	5.5
<b>CHILLED LOCAL ORGANIC TOMATO SOUP</b> with Sicilian green olive jelly, young basil leaves and a bread stick SUGGESTED WINE: 2009 MR. RIGGS WATERVALE RIESLING	12
<b>"THE KITCHEN DOOR" SPENCER GULF PRAWN COCKTAIL</b> served with a wattle seed crouton, smoked Avrugá caviar and sauce Mary Rose SUGGESTED WINE: 2008 THE BLACK CHOOK VMR (VIOGNIER/MARSANNE/ROUSSANNE)	16
<b>BLUE SWIMMER CRAB WHITE OMELETTE</b> with pickled cocktail abalone, young coriander leaves and spicy dipping sauce SUGGESTED WINE: 2008 MR. RIGGS VIOGNIER	21
<b>PORK, DUCK, SPECK AND PISTACHIO TERRINE</b> 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
<b>TEMPURA ZUCCHINI FLOWERS</b> stuffed with ricotta and peas, dressed with mint citrus scented yoghurt SUGGESTED WINE: 2008 MR. RIGGS "VOR-GS" ADELAIDE HILLS RIESLING	21
<b>RUSSIAN SALAD - "THE KITCHEN DOOR" STYLE</b> an exciting combination of veal tongue, Kangaroo Island lobster, chicken breast, peas, potato and mayonnaise dressing SUGGESTED WINE: 2009 MR RIGGS WATERVALE RIESLING	18
<b>HOUSE MADE GNOCCHI</b> 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
<b>OVEN BAKED WHITING FILLET</b> served on a cauliflower vanilla bean puree with a citrus and fennel salad SUGGESTED WINE: 2008 MR. RIGGS "VOR-GS" ADELAIDE HILLS RIESLING	38
<b>FESTIVE OPEN DUCK LEG PIE</b> marinated figlets, lentils and cranberries, served with pan seared duck breast SUGGESTED WINE: 2007 PENNY'S HILL GRENACHE	38
<b>SPEAR CREEK SALT BUSH LAMB RUMP</b> complimented by a spiced zucchini and risoni salad and osso bucco sauce SUGGESTED WINE: 2007 PENNY'S HILL GRENACHE	38
<b>SIDE DISHES</b>	10.5
<b>ROCKET, PEAR &amp; PARMESAN SALAD</b>	
<b>NEW POTATOES WITH BUTTER PARSLEY OIL</b>	