

## MAGILL ESTATE

KITCHEN

*Breads & Buns*FOCACCIA, Olasagasti anchovy (I)  
and smoked hummus 21LOST LOAF SOURDOUGH  
with churned butter 4.5FRIED POTATO BREAD, salami  
with honey and Parmesan 23

SA KING PRAWN SANDO (A) 19

Beef short rib TACO with mustard and pickles 15

SCALLOP SAUSAGE in Taiwanese bread (A) 19

*Snacks & Bites*

OYSTERS (A) 38/half dozen

Mayura Station rump cap BRESAOLA 19

CHICKEN PARFAIT on brioche, pistachio 15

NORI CRACKER with market fish TARTARE (A) 14

MUSHROOM skewer with garlic and chilli 13

MORTADELLA skewer with honey mustard 14

*Shared Entrées*

Crispy curried FISH (A) 25

BURRATA, tomato, basil and croutons 32

SASHIMI with peanut and chilli (A) 32

Selection of CHARCUTERIE 36

STEAK TARTARE with crisps 30

SA mussels ESCABECHE  
with charred sourdough (A) 28LAMB SKEWERS on smoked Baba  
Ghanoush, potato bread 26

KINGFISH WING, Thai salad and lime (A) 29

*Cavians*Served with buckwheat blini  
and Crème FraîcheKAVIARI Caviar  
Baeri (I) 110/20gSTURIA Caviar Oscietra (I)  
145/15gKAVIARI Caviar Oscietra (I)  
230/30g*Pastas*

Pappardelle ragu 38

Gnocchi, tomato red  
pepper sugo, feta 36Gnocchetti, basil pesto,  
ricotta 36Bucatini, saffron,  
SA mussels (A) 44*Mains*NOMAD CHICKEN, onions  
and tarragon 46/78Slow cooked LAMB SHOULDER, smoked  
eggplant and charred grapes 48SWORDFISH with beetroot  
and blood orange (A) 46Fried POLENTA, sautéed seasonal  
MUSHROOM, soft herbs 39*Tasting Menu*

125pp

Ernabella Garden VEGETABLES

Beef short rib TACO with mustard and pickles

NORI CRACKER with market fish (A)

BURRATA, tomato, basil and croutons

STEAK TARTARE with crisps

Chef's seasonal PASTA

CHEF'S CUT from the grill

NOMAD CHICKEN onions and tarragon

Selection of SIDES

Citrus curd ICE CREAM, Aperol  
caramel, granita*Wine Match*

Standard 100 ~ Luxury 150

Seafood Country of Origin

(A) = Australian

(I) = Imported

(M) = Mixed Origin

*From the Grill*

250g MS9+ Mayura Station WAGYU RUMP CAP 72    650g MS8-9 Sher WAGYU bone-in RIBEYE 175

450g Angus O'Connor CLUBSTEAK 82

MS9+ Mayura Station WAGYU  
TOMAHAWK 260/kg

200g Angus O'Connor FILLET 69

The Dairyman Barossa PORK CUTLET 58

600g Angus O'Connor Chateaubriand 195

Ferguson HALF LOBSTER with Bernaise MP

1kg O'Connor dry aged grass fed TBONE 170

FISH of the day (A) MP

*CONDIMENTS & SAUCES*~ *HORSERADISH* ~ *BÉARNAISE* ~ *SALSA VERDE* ~ *TAWNY* ~ *MUSTARDS* ~ *PEPPER* ~

4.5 each

*Sides**Vegetables*

Smoked beetroot with goats curd and barley 16

Roasted baby carrots with black garlic  
hummus and pumpkin seeds 16

Wood fired corn, Wagyu fat and shallots 15

*Starches*

Hand cut chips 14

Macaroni and cheese with  
Gruyere and bacon 16

Roast potatoes with sour cream and soft herbs 16

*Salads*Rocket and pear with blue cheese  
and candied walnuts 17

Green beans and almonds 16

Leaf salad, shallot vinaigrette,  
Ernabella radishes 14



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