

PENFOLDS

MAGILL ESTATE

KITCHEN

Breads & Buns

FOCACCIA, Olasagasti anchovy (I)
and smoked hummus 22

LOST LOAF SOURDOUGH
with churned butter 5

FRIED POTATO BREAD, salami
with honey and Parmesan 24

SA KING PRAWN SANDO (A) 20

Beef short rib TACO with mustard and pickles 16

SCALLOP SAUSAGE in Taiwanese bread (M) 20

Snacks & Bites

OYSTERS (A) 39/half dozen

Mayura Station rump cap BRESAOLA 20

CHICKEN PARFAIT on brioche, pistachio 16

NORI CRACKER with market fish TARTARE (A) 15

MUSHROOM skewer with garlic and chilli 14

MORTADELLA skewer with honey mustard 15

Shared Entrées

Crispy curried FISH (A) 27

BURRATA, honey brussels, caramelised onion 34

SASHIMI with peanut and chilli (A) 34

Selection of CHARCUTERIE 38

STEAK TARTARE with crisps 32

SA mussels ESCABECHE
with charred sourdough (A) 30

LAMB SKEWERS on smoked Baba
Ghanoush, potato bread 28

KINGFISH WING, Thai salad and lime (A) 31

Caviars

Served with buckwheat blini
and Crème Fraîche

KAVIARI Caviar
Baeri (I) 116/20g

STURIA Caviar Oscietra (I)
152/15g

KAVIARI Caviar Oscietra (I)
240/30g

Pastas

Calamarata ragu 40

Gnocchi, tomato red
pepper sugo, feta 38

Gnocchetti, basil pesto,
ricotta 38

Bucatini, saffron,
SA mussels (A) 46

Mains

NOMAD CHICKEN, onions
and tarragon 49/92

Slow cooked LAMB SHOULDER, smoked
eggplant and charred grapes 51

SWORDFISH with beetroot
and blood orange (A) 49

Fried POLENTA, sautéed seasonal
MUSHROOM, soft herbs 41

From the Grill

250g MS9+ Mayura Station WAGYU RUMP CAP 76

450g Angus O'Connor CLUBSTEAK 86

200g Angus O'Connor FILLET 72

600g Angus O'Connor Chateaubriand 205

1kg O'Connor dry aged grass fed TBONE 179

650g MS8-9 Sher WAGYU bone-in RIBEYE 185

MS9+ Mayura Station WAGYU
TOMAHAWK 275/kg

The Dairyman Barossa PORK CUTLET 61

Ferguson HALF LOBSTER with Bernaise MP

FISH of the day (M) MP

CONDIMENTS & SAUCES

~ HORSERADISH ~ BÉARNAISE ~ SALSA VERDE ~ TAWNY ~ MUSTARDS ~ PEPPER ~

4.5 each

Tasting Menu

135pp

Ernabella Garden VEGETABLES

Beef short rib TACO with mustard and pickles

NORI CRACKER with market fish (A)

BURRATA, honey brussels, caramelised onion

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 120 ~ Luxury 175

Seafood Country of Origin

(A) = Australian

(I) = Imported

(M) = Mixed Origin

Sides

Vegetables

Smoked beetroot with goats curd and barley 17

Roasted baby carrots with black garlic
hummus and pumpkin seeds 17

Wood fired corn, Wagyu fat and shallots 16

Starches

Hand cut chips 15

Macaroni and cheese with
Gruyere and bacon 17

Roast potatoes with sour cream and soft herbs 17

Salads

Rocket and pear with blue cheese
and candied walnuts 18

Green beans and almonds 17

Leaf salad, shallot vinaigrette,
Ernabella radishes 15

No split bills, thank you for your understanding | 10% Public Holiday Surcharge | All CC transactions incur a 1.4% fee