

Menu

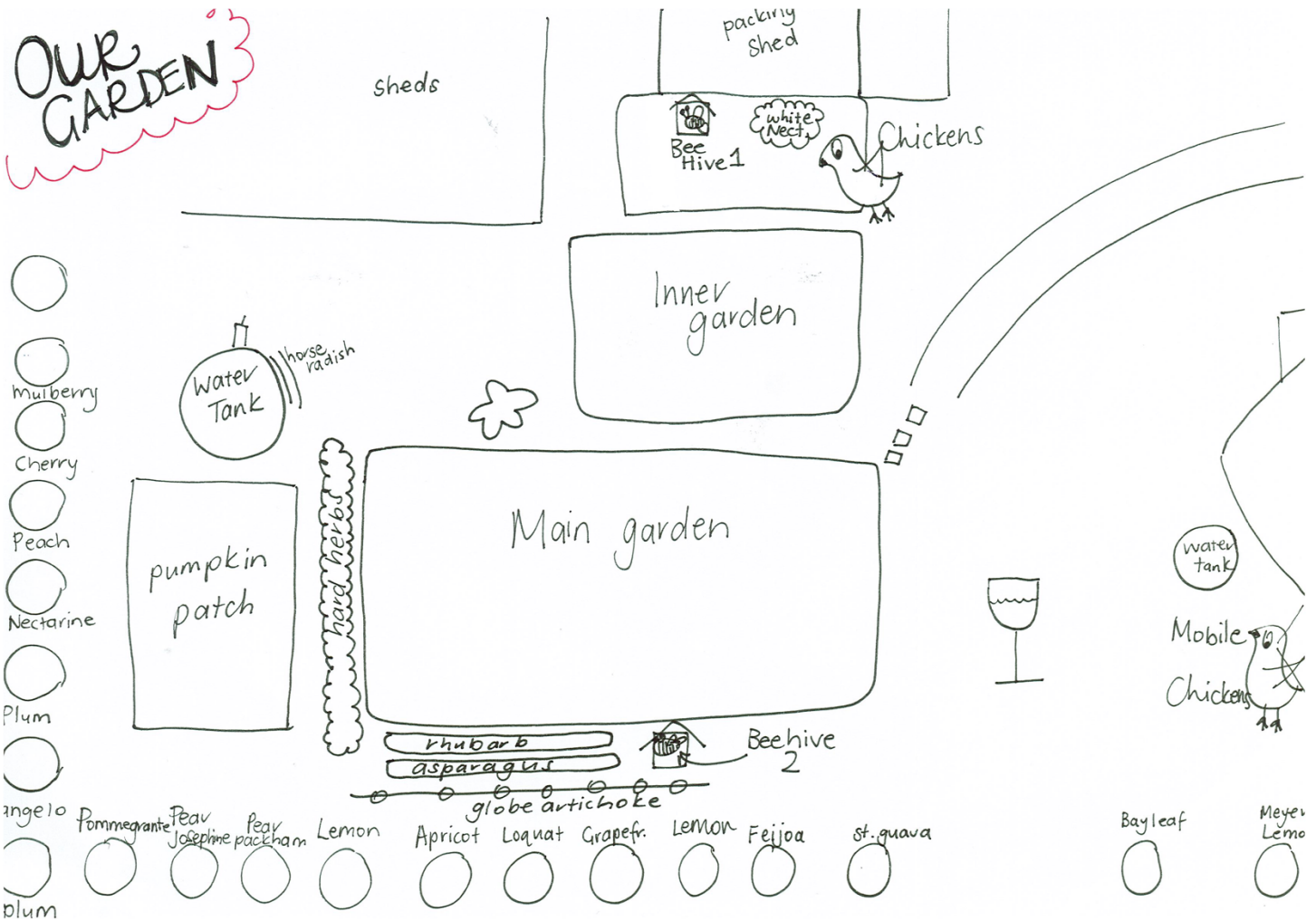
Karena Armstrong, Alex Marchetti & Team Salopian

Thank you for your custom,

let us know.

If there are some dishes you would like to try in particular or you have any dietary preferences, please just from the garden, paddock and sea. You will enjoy a selection of small delights, substantial delights and dessert. We encourage you to put yourself in our hands: Our \$85 pp Feed Me menu showcases our most-loved dishes from the garden, paddock and sea. You will enjoy a selection of small delights, substantial delights and dessert. Be assured we only use pasture-fed, locally sourced beef and lamb, pasture raised free range poultry and Berkshire pork and Australian Ethically sourced seafood.

seasons dictate what we cook, preserve and ferment. For the restaurant. It is the heart of who we are as a restaurant. Local, environmental and ethical. The garden energetic and dedicated gardener. The garden now provides a large percentage of fruit, vegetables and herbs. For over six years we have been cultivating an organic kitchen garden at my home, with Madie as its fearless,



Small Delights

3 Day Ferment Sourdough Bread + Dairy Man Barossa Butter	...Inn Keepers Gift to You	\$
Hiramasa Kingfish Sashimi + Pickled Kohlrabi + French Breakfast Radish + Horseradish + Dashi Shoyu + Ginger & Onion Oil	...20	
Sourdough & Sauerkraut Pancake + Peas + Roasted Pumpkin + Asparagus + Buffalo Mozzarella	...18	
Salopian Dumplings - Boston Bay Pork, Pickled Ginger + Spring Onion + Roasted Chilli + Sesame Salt + Coriander	...20	
Charcoal Grilled Line Caught Cape Calamari + Ellis Butchers Chorizo + Potato + Sherry & Paprika Vinaigrette	...22	
Paroo Kangaroo Tartare + All Spice + Parsley + Lemon + Chilli + Tom's Free Range Eggs + Potato Crisps	...20	
Braised Beef Barbacoa Tostada + Salsa Verde + Fior Di Latte + Pickled Onion	...10 each	
Steamed Buns with Chilli & Garlic Sauce		
- Boston Bay Free Range Berkshire Pork + Ginger + Hoisin	...7 each	
- Green Pea + Fermented Tofu (Fried)	...7 each	

Substantial Delights

Coorong Wild Mullet + Caramelised Fennel + Baby Carrots + Whey Butter Sauce	...33	
Braised Beef Rendang Roti "Murtabak" + Red Curry Sauce + Fried Onions + Spring Pickles	...30	
Cavatelli Pasta + Asparagus + Broad Beans + Peas + Roasted Garlic + Salted Lemon + La Casa Ricotta + Provolone	...30	
Nomad Farms Roasted & Confit Chicken + Our Neighbour Jane's Globe Artichokes + Green Peas + Bacon Lardons + Garlic Bread Sauce	...35	
Lamb Neck Tagine + Turkish Green Beans + Green Olives + Fermented Lemon + Saffron Labneh + Sourdough Flatbread	...35	
Charcoal Grilled Grass Fed Beef Steak + Slow Roasted Swiss Brown Mushrooms + Charred Onions + Mustard & Herb Butter		
- Dry Aged Rump (300g)	...39	
- Dry Aged T-Bone (600g - great to share)	...76	
Roasted Lenswood Pasture Raised Duck + Fermented Beetroot + Red Cabbage + Horseradish + Yoghurt (1/2 Duck great to share)	...69	

On the Side

Hand Cut Chips + Roasted Garlic Mayonnaise	...9	
Lard Roasted Potatoes + Rosemary + Garlic	...9	
Kitchen Garden Rocket Salad + Mustard & Apple Cider Vinaigrette Dressing	...9	
Steamed Greens + Black Lime & Mint Dressing + Almonds	...9	



THE SALOPIAN INN

Mclaren Vale Est. 1851