

ST RESTAURANT MENU

winter 2017

shared tasting menu | 65pp

TO START

soy roasted almonds | 6

marinated coriole olives | 8

cuca anchovy tin | 9

pan roasted peppers | 8

house pickles | 8

grilled focaccia | 2.5

coffin bay oysters natural or shallot and wakame vinaigrette | 15 half doz

CHARCUTERIE + CURED

la boqueria morcón 50g | SA | 14

nino's prosciutto 50g | SA | 14

nino's copacollo spicy 50g | SA | 14

nino's pressata mild 50g | SA | 14

montecatini truffle salami 50g | NSW | 14

chicken liver parfait, roasted quince, toasted brioche | 22

smoked pork + n'duja terrine, mustard fruits, grilled focaccia | 26

black angus beef carpaccio, kefalograviera, sherry roasted onions, marjoram | 28

salmon sashimi, tahini yoghurt, walnuts, sumac, toasted spice | 28

VEGETABLE + SALAD

purple carrot, beetroot leaf, apple, fried pita , fior di latte | 26

roasted cauliflower, mejadra, herbs, hummus, barberries | 24

pan fried gnocchi, jerusalem artichoke, tuscan kale, port broughton crab | 30

tabbouleh, pearl cous cous, pomegranate, witlof, za'atar | 26

MEAT + FISH

slow roasted fleurieu lamb shawarma, baba ghanoush, chargrilled lemon | 37

chargrilled flat iron steak, roasted celeriac, demi glaze, miso butter | 37

bouillabaisse of SA snapper, mussels, squid, roasted leek, saffron | 39

tea smoked free range barossa chicken, bbq spring onions, fermented chilli | 45

~ please note all dishes are best enjoyed shared

ST RESTAURANT MENU

winter 2017

SWEETS + CHEESE

dark chocolate + plum brownie w double cream + roasted strawberries | 12|

affogato w frangelico, coffee, vanilla bean ice cream | 12

gorgonzola piccante – blue (ITA) | 13

bouche d'affinois – soft (FRA) | 13

manchego – semi hard (ESP) | 16

selection of three cheeses – 32

DIGESTIVES ~

housemade limoncello (norwood) 8

lillet blanc (france) 9

margan vermouth off dry semillion (hunter valley) 9

amaro montenegro (italy) 9

antica formula (italy) 9

penfolds tawny port (60ml) 8

valdespino pedro ximenez (60ml) (spain) 9.5

2009 sainte-croix-du-monte botrytis semillion (375ml) (france) 38

coffee 4

tea (english breakfast, earl grey, green, peppermint) 4

~ if you have any dietary requirements please inform our staff



BAR MENU

winter 2017

TO START

- soy roasted almonds | 6
- marinated coriole olives | 8
- cuca anchovy tin | 9
- pan roasted peppers | 8
- house pickles | 8
- grilled focaccia | 2.5
- fried haloumi, red grapes | 14
- chips, chilli salt | 12
- coffin bay oysters natural or shallot and wakame | 15 half doz

CHARCUTERIE + CURED

- la boqueria morcón 50g | SA | 14
- nino's prosciutto 50g | SA | 14
- nino's copacollo spicy 50g | SA | 14
- nino's pressata mild 50g | SA | 14
- montecatini truffle salami 50g | NSW | 14
- black angus beef carpaccio, kefalograviera, sherry roasted onions, marjoram | 28

BREAD + MEAT

- slow roasted tomatoes, goat curd + grilled focaccia | 19
- braised beef brisket burger, brioche, kimchi, MOTA sauce | 19
- chicken liver parfait, roast quince, toasted brioche | 22

CHEESE

- gorgonzola piccante – blue (ITA) | 13
- bouche d'affinois – soft (FRA) | 13
- manchego – semi hard (ESP) | 16
- selection of three cheeses – 32

