

Welcome to Pipers of Penola

Spring Menu 2017

Hours of operation: Tuesday to Saturday for dinner starting at 6pm

Closed Sundays & Mondays

58 Riddoch Street, Penola SA 5277

Phone: (08) 8737 3999 Email: pipers@pipersofpenola.com.au

Public Holidays incur a 10% surcharge

Entree

Seared scallops, truffled corn purée, house made chorizo, mandarin dressing. \$22

Torched ocean trout, coconut sella rice, red curry, crisp wonton. \$20

Duck liver pâté, grilled brioche, cornichons, mustard fruit, celeriac remoulade. \$19

Parmesan & horseradish gnocchi, truffled mushroom ragoût, crumbed local egg. \$19

Sesame seed grilled pork belly, roasted golden beetroot, asparagus purée, Yamato soy dressing, crispy pig tail. \$21

Main Course:

Struan Valley Pastoral organic pork 'Croque- monsieur' 6 hour braised & pressed forequarter, house made leg ham, brandied apple, shaved fennel, mustard dressing. \$39

Seared Murray cod, ragoût of chorizo, squid & prawn, local potato, almond gremolata. \$39

Roasted duckling, duck & truffle pithivier, honey & hazelnut brussels sprouts, roasted pear, jus. \$42

Roasted eye fillet of beef, medium rare, garlic sautéed spinach, dupuy lentils & braised oxtail ragoût, truffle vinaigrette. \$42

Baked Chevreuille Crottin French onion tart, orange confit, pickled beetroot, black garlic. \$38

Side Dishes:

Salad of baby cos, Ortiz anchovies, radish, Grana Padano. \$12

Steamed asparagus, 'Shepherds Lane' bacon, sweet lime dressing. \$12

Crisp local potatoes, rosemary, aioli. \$12

Dessert:

Duo of house sorbets & seasonal fruits. \$18

Cheese: Le Dauphin double crème (French cows' milk, white mould cheese)
Berry's Creek Tarwin Blue (Victorian, buffalos' milk, blue cheese), Comte (12
month old French cows' milk, semi hard cheese) red wine & rosemary jelly. \$26

Roasted pineapple escargot, sesame seed crème pâtissière, halva, almond
frangipane. \$20

Sugared yeast doughnuts, coffee & Frangelico ice cream, macadamia nuts, mint. \$19

Valrhona dulcely chocolate, spiced Jamaican rum génoise, dark chocolate glaze,
orange sabayon. \$20

T2 loose leaf tea & Mocopan coffee

\$5.00 with house made petit four.

English Breakfast

Irish Breakfast

Earl Grey

Peppermint

Chai

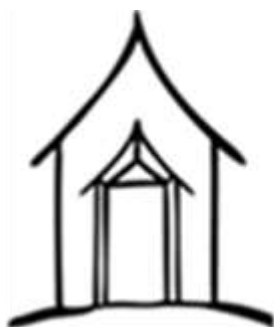
Jasmine China

Camomile

Sencha Green

Lemon Grass & Ginger

Darjeeling



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