

# Welcome to Pipers of Penola

## Winter Menu 2018

*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](mailto:pipers@pipersofpenola.com.au)*

Public Holidays incur a 15% surcharge

### **Entrée:**

Seared eye fillet of 7 score wagyu, leek ash, glutinous rice, soy & spring onion dressing. \$28

Cold smoked Atlantic salmon, grilled bagel, crisp mustard croquette, pickled onion, boiled egg dressing. \$20

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

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

Barbequed octopus, roasted capsicum, chimichurri, paprika rouille. \$21

### **Main Course:**

Roasted loin of lamb, parsnip purée, miso glazed eggplant, potato & rosemary galette, braised shank, warrigal greens. \$39

Seared yellowfin whiting, pumpkin & Spencer Gulf prawn ragoût, pumpkin purée, tobiko & dill. \$39

Orange glazed duck breast, Jerusalem artichoke, braised dupuy lentils, crisp artichoke, artichoke dressing. \$42

Roasted 'Thousand Guineas' eye fillet of shorthorn beef, medium rare, smoked potato, braised beef cheek, spinach purée, warm pickled mushroom fricassee. \$42

Baked French onion tart, crumbed 'White Savourine' Yarra Valley Dairy goats cheese, green tea smoked garlic, orange confit, pickled beetroot. \$38

## **Side Dishes:**

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

Steamed green beans, Fourme d'Ambert dressing, roast almonds. \$12

Kipfler potato chips, sweet laksa dressing. \$12

## **Dessert:**

Duo of house sorbets & seasonal fruits. \$18

Cheese: Rouzaire Brie de Nangis (French cows' milk, white mould cheese), Cashel Blue (Irish cows' milk, blue cheese), Casa Madaio Canestrato (Italian sheeps' milk, hard cheese) red wine & rosemary jelly. \$26

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

Butterscotch baba, whipped vanilla ricotta, poached pear, maple ice cream. \$19

Valrhona Guanaja 70% dark chocolate terrine, 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

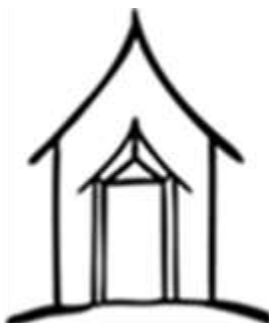
Jasmine China

Camomile

Sencha Green

Lemon Grass & Ginger

Darjeeling



PIPERS OF PENOLA