

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

Entrée:

Seared scallops, truffled corn purée, smoked shaved pork cheek, mandarin dressing. \$22

Shepherds Lane cold smoked ocean trout, brown sugar dressing, shaved white radish, labneh, egg. \$19

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

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

Sesame seed grilled pork belly, roasted golden beetroot, brussels sprout purée, Yamato soy dressing, crispy pig tail. \$19

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 kingfish, ragoût of chorizo, squid & prawn, local potato, almond gremolata. \$38

Szechuan sticky roasted duckling, honey & hazelnut brussels sprouts, roasted pear,
jus. \$40

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 broccolini, '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. \$24

Spring Melba – Raspberry mousse, white peach sorbet, grilled pear.
\$20

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

Valrhona dulcety 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

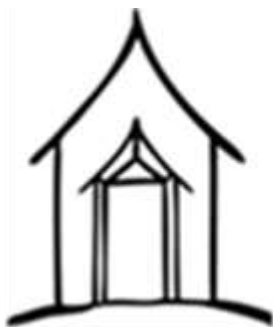
Jasmine China

Camomile

Sencha Green

Lemon Grass & Ginger

Darjeeling



PIPERS OF PENOLA