



Welcome to Pipers of Penola

Summer Menu 2022

Hours of operation:

Thursday to Saturday for dinner starting at 6pm

Breakfast: Sunday 8.30 am to 11.30 am

Closed Monday & Wednesday

58 Riddoch Street, Penola SA 5277 Phone: (08) 8737 3999

Email: pipers@pipersofpenola.com.au

Public Holidays incur a % 15 surcharge

Entrée:

Torched Hokkaido scallops, white miso butter, salmon caviar, shiso. \$24

South Australian, Kinkawooka mussel ragoût, shaved squid, saffron cream, yuzu sesame. \$20

Gnocchi of Westerly Downs, Henty confit duck, enoki mushroom, salsa verde, palm sugar dressing. \$21

Carpaccio of 9 score wagyu beef, pickled king oyster mushroom, ponzu & mustard dressing. \$23

Salad of golden & red beetroot, chestnut dressing, chestnut cream, shaved L'Amuse Brabander goats' cheese. \$20

Main Course:

Roasted Westerly Downs, Henty duck breast, broad bean & pea ragoût, smoked ricotta, carrot sesame seed dressing. \$42

Seared South Australian Mulloway, Goowla pipis, Bouillabaisse, fennel, kipfler potato, garlic dressing. \$42

Riverine 200 day grain fed eye fillet of beef, medium rare, potato cream, braised beef cheek, grilled pickling onion, jus. \$44

Grilled pork chop, sweet potato purée, caramelized apple, pickled turnip, horseradish dressing, crisp sage. \$40

Wood roasted eggplant, tahini lemon dressing, spiced chickpeas, sumac. \$38

Side Dishes:

Green coral & witlof salad. \$10

Potato dauphinoise, truffle vinaigrette. \$12

Tempura flat beans, Gochujang labna, peanuts, garlic chives. \$12

Dessert:

Duo of house sorbets & seasonal fruits. \$18

Cheese: Bûche d’Affinois (French, cows’ milk, white mould), Pont-L’Evêque (French, cows’ milk, washed rind), Berry’s Creek Riverine (Victorian, Buffalos’ milk, blue), fig compote. \$28

Roasted apple, brown sugar & sherry turn over, crème brûlée ice cream, almond crumble. \$19

Cinnamon yeast doughnuts, almond sorbet, spiced rum caramel. \$19

Valrhona Guanaja 70% dark chocolate mousse dome, mirror glaze, génoise sponge, Breton biscuit. \$20