



PETALUMA'S
BRIDGEWATER MILL

CELLAR DOOR | RESTAURANT | EVENTS

Summer 2011 / 2012

Entrée

Pork fillet & cheek, crisp pig's ear, blue swimmer crab, coconut & green mango	\$27.
Seared yellow fin tuna, sweetcorn, red pepper crumbs, baby coriander & chipotle	\$26.
Assorted heirloom tomatoes, balsamic caramel & ashed Woodside goat's curd	\$26.
Soup - daily selection	\$25.
Duck breast, leek, soya bean, Adelaide hills honey, cucumber & snow pea shoots	\$26.
Caramelised scallops, cauliflower, Kipfler potato, smoked bacon & parmesan	\$27.

Main

Salt bush lamb porterhouse, chickpea, mint, cinnamon, sumac & labneh	\$37.
Masterstock chicken breast, mushroom, eggplant, cucumber, sesame & jelly fish	\$38.
Seared Hahndorf venison, spiced beetroot, fennel, dill & horseradish	\$39.
Pan fried gnocchi, asparagus, sage, grilled pear & candied walnut	\$35.
Fish - according to market shopping	\$37.
Wagyu beef, roasted tomato kasundi, local fetta, curry leaves & cress	\$40.

Dessert

Strawberry parfait, honey biscuit, berries, yoghurt sauce & meringue	\$18.
White peach & vanilla panna cotta, toasted hazelnut & young coconut salad	\$18.
Dark chocolate mousse, caramelised banana, tapioca pearls & salted almond praline	\$18.
A selection of cheese, apple paste & poppy lavosh	\$20.
Petits fours plate	\$9.
Espresso coffee from Rio Coffee or tea & herbal infusions from T bar	\$4.5

Lunch 7 days from midday - \$30 minimum food spend per person

Sundays and public holidays fixed price – 3 courses \$90 per person, full choice menu

Bookings recommended and events by arrangement

Mount Barker Road, Bridgewater, South Australia

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