

Petaluma's Bridgewater Mill

Summer 2009

First

Potato gnocchi with confit cherry tomatoes, truffle beurre blanc and herbs \$25.

Braised pork belly with seared scallops, bean and pork crackling salad, tamarind glaze \$28.

Soup \$24.

Salmon tartare with sweet pea panna cotta, beetroot and vinaigrette \$26.

Wild venison terrine with white anchovy, tarragon aioli and frisée \$27.

Second

Maylands farm lamb loin with slow cooked lamb breast charlotte, roasted eggplant, capsicum and pesto \$37.

Black chickpea curry with onion and pumpkin pakoras, mango chutney and okra \$32.

Grilled duck breast with pressed duck leg, mushroom fricassée, star anise and choy sum \$38.

Beef fillet with foie gras, parsnip fritters, Petaluma shiraz and pancetta \$39.

Fish ~ according to market shopping \$36.

Sides ~ potatoes, vegetables or green salad \$9.

Dessert

Passionfruit tart with almond Florentine, apricot yoghurt and strawberry parfait \$18.

Raspberry and white chocolate gâteau with caramelised orange jelly and honeycomb ice cream \$18.

Lemon glacé soufflé with vanilla and walnut sablé, Croser curd and cassis foam \$18.

Warm chocolate and cherry friancier with banana gelato, butterscotch sauce and chocolate crackle \$18.

A selection of cheese with poppy seed lavosh \$20.

Petits fours plate \$6. Coffee or tea \$4.5

Executive Chef ~ Le Tu Thai

Lunch Thursday to Monday ~ \$30 minimum food spend per person

Sundays and public holidays fixed price ~ 3 Courses \$90pp a la carte

Bookings recommended

Mount Barker Road Bridgewater South Australia

t 08 8339 9200 f 08 8339 9299 e bridgewatermill@petaluma.com.au



Let the Petaluma Cellar staff guide you through their stellar range of wines.

The tasting room is open from 10am to 5pm with current vintages of Petaluma, Croser and Adelaide Hills cool climate Bridgewater Mill wines on show.

www.petaluma.com.au

