



Mount Lofty House
Adelaide Hills
Grand Mercure

Welcome and thank you for choosing to dine at Mount Lofty House

Our latest menu has been created with an emphasis on the very best of the seasonal produce available right here in the Adelaide Hills.

Our menu has evolved from its original, classical roots to a lighter handed, more natural approach. Where in the past we looked to Europe for ingredients and to the masters of classical cuisines, today we celebrate what is on our door step, choosing beautiful, heirloom and organic vegetables and fruits and allowing them to shine and stand proudly on their own.

Our meat and seafood is local and sustainable. Our relationships are directly with growers and farmers and our inspiration is driven by simple ingredients produced with care and dictated by the seasons.

Our dessert selection is entirely house made and is an opportunity to indulge in some traditional and modern selections.

Should you have any special requests, please don't hesitate to let us know.

Mount Lofty House events provides access to great spaces for a variety of occasions. From formal degustation style dinners with spectacular views of the Piccadilly Valley to relaxed barbeques in the gardens. Our events team are dedicated to assisting you to select the best space for your event, big or small, and working with you to ensure every detail is taken care of.

You may have noticed the Mount Lofty Chardonnay vines as you entered the property. Our wine list features our very own Chardonnay; additionally our recently planted Pinot Noir vines are the highest in South Australia.

Our wine list has a strong emphasis on the world class wineries in the Adelaide Hills region, completing your ultimate Adelaide Hills dining experience.

Enjoy

Hotel Management



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Entrée

Bread and dips Wood oven Turkish bread with a selection of dips, green and black Milano olives	19.0
Soup Seafood chowder with king prawn, salmon, chorizo and basil	15.0
Oysters Port Lincoln crispy tempura oysters with young beets, smoked king fish and horseradish crème fraiche	19.0
Prawns Spencer Gulf king prawns with shaved jamon, pink radish, Kalamata paste and seasonal leaves	19.0
Beef short rib Braised beef rib with parsnip puree, pickled red cabbage, spicy fried chickpeas and chipotle jus	19.0/36.0
Croquettes Cauliflower and potato croquettes with chive aioli, heirloom tomatoes and purple shiso	18.0/32.0
Roasted quail Morcilla with caramelised Lenswood apples, sage, pickled garlic and pomegranate molasses	20.0
Tasting plate A selection of Barossa cured meats, chorizo, Harris Smokehouse smoked salmon and kingfish, house made dips, Milano olives and pickled winter root vegetables (suitable for two to share)	40.0

Please note that menu items may contain traces of nut, egg, soy, wheat and other allergens. Due to the nature of restaurant meal preparation and possible cross-contamination, Mount Lofty House is unable to guarantee the absence of certain ingredients in its menu items.



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Mains

Chestnut gnocchi 36.0
Chestnuts, sautéed wild mushrooms, truffle parmesan,
baby spinach, beurre noisette

King snapper 38.0
Snapper with snow peas, black mushrooms, celeriac “risotto”,
fried shallots and XO sauce

Ocean trout 36.0
Crispy skin ocean trout fillet with du puy lentils, smoked eggplant
relish, seeded mustard, sherry vinegar and sprout leaves

Roasted chicken 36.0
Free range chicken breast with walnut butter, cavolo nero,
haricot bean cassoulet, butternut squash, truffle and
olive oil emulsion

Venison 36.0
Slow cooked Hahndorf venison pie with Barossa smoked
speck, roast winter roots and shoots
with port wine Hill’s plums

Lamb rump 38.0
Roasted pumpkin puree, caramelised shallots with
green olive and white anchovy tapenade

From the Grill

220g MSA grain fed beef fillet 38.0
300g MSA royal grain fed scotch fillet 38.0
Served with desiree potato puree, wilted spinach, confit garlic,
heirloom tomatoes and Mount Lofty Shiraz jus

Sides

12.0
Selection of seasonal greens and baby lettuces, roasted hazelnuts
with a cabernet vinaigrette
Steamed garden vegetables, Murray River pink salt, Bird in hand olive oil
Coliban potato chips with garlic aioli
Roasted beetroot, Woodside goat’s cherve, frisee and vincotto



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Dessert

Pear tart Warm vanilla pear with almond shortcrust, earl grey sorbet and medjool date	18.0
Chocolate fondant Chocolate fondant with raspberry gel and white chocolate gelato	18.0
Oranges, lemons and limes Iced orange parfait with blue gum lemon curd, buzz honey and lime madeline	18.0
Crème brulee With wattle seed sable biscuit and rosewater candied quince	18.0
Cheese Selection of local cheeses, roasted Willunga almonds, Adelaide Hills plum paste, semidried plums, grissini and lavosh	24.0
Affogatto Espresso coffee, vanilla bean ice cream and a choice of Kahlua, Frangelico or Bailey's Irish Cream	16.0
Petit fours A fine selection of our own petit fours	12.0

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Tea and Coffee

Espresso short black	4.0
Flat White, Macchiato, Latte, Long Black, Cappuccino, Chai Latte	4.5
Freshly brewed Tea selection English Breakfast, Earl Grey, China Jasmine, Peppermint Camomile, Green Tea	4.5
Hot Chocolate Mocha	5.0

Liqueur Coffees

Irish – Whisky Jamaican – Tia Maria Mexican – Kahlua Roman – Galliano French – Cointreau	9.5
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Dessert Wine

	Glass
2007 Noble One Botrytis Semillon	12
2009 Tomich Hill late Harvest Gewürztraminer	9.5

Fortified Wine

Hardy's Whiskers Blake Tawny	8
Campbells Rutherglen Muscat	12
Campbells Rutherglen Tokay	12

Cognacs

Hardy's XO Brandy	11
Remy Martin VSOP	11
Courvoisier VSOP	12
Hennessey VSOP Cognac	12
Cragganmore 12yr old Single Speyside Malt	12
Glenmorangie Extremely Rare 18yr old whiskey	15