



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

Craig Dodd
General Manager

Varun Gambhir
Food and Beverage Manager

Girard Ramsay
Executive Chef

Bread	8.0
Piadina with house dukkah, tomato, basil and Milano olive oil	
Entrée	
Soup	18.0
Pumpkin and chestnut cappuccino with chestnut foam and snow	
Oysters	18.0
Oyster tempura with beetroot gravlax, baby beetroots, avocado and horseradish	
Mushroom	19.0
Warm mushroom tart, puff pastry with duxelle, frisee, truffled crème fraiche and shaved parmesan	
Ocean trout	20.0
Smoked ocean trout rillettes with garlic brioche, chive ashes and mustard mayonnaise	
Squid	20.0
Crispy fried squid with dill aioli, ink sauce, heirloom carrot pickle and dried chorizo	
Pork	20.0
Pork assiette, hock terrine, cured cheek, salsa verde and green apple	

Please enquire with waiting staff if you have dietary requirements

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.

Main

Gnocchi 37.0
Potato gnocchi, braised lamb shoulder, Tuscan cabbage, roasted squash, Shiraz lamb jus, herb and parmesan croutons

Eggplant 36.0
Crumbed eggplant with tomato, grilled haloumi, ratatouille, green sauce and walnuts

Barramundi 37.0
Barramundi with green curry sauce, coconut rice, sautéed Chinese spinach, fresh cucumber and coriander

Salmon 39.0
Crispy skin salmon, fregola, tomato, saffron and smoked paprika soffrito, with king prawns and fennel

Chicken 38.0
Roasted chicken breast with tallegio, cauliflower puree, caramelised shallots, cavolo nero and maple sage jus gras

Duck 38.0
Duck breast, lentils, cotechino, quince, braised savoy cabbage and mustard dressing

From the grill

210 MSA grain fed beef Fillet 40.0
275 MSA grain fed strip loin 39.0
Served with Brussels sprout, Jerusalem artichoke and bacon fricassee with smoked celeriac puree and porcini sauce

Sides

12.0
Brocolinni with lemon, olive oil, anchovies and pickled garlic
Coliban potato chips, Murray River salt, garlic aioli
Roast pumpkin with hommos, chilli and fresh coriander
Roquette, Roquefort, dried figs, candied pecans, aged balsamic

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Dessert

Chocolate Dark chocolate pudding, walnut praline, rhubarb compote, vanilla bean ice cream and chocolate sauce	18.0
Strudel Apple Strudel, calvados analgise, apple gel, apple sorbet	18.0
Brulee White chocolate brulee, rum and raisin ice cream, spiced crumble	18.0
Parfait Plum parfait, macerated plums, salted peanut brittle, caramel popcorn, plum sauce	18.0
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	14.0

Cheese

Selection of local and international cheeses
served with fig salami, quince paste, lavosh, crackers

Choice of any cheese 30g	13.0
Two cheeses	23.0
Three cheeses	28.0
Roquefort, France	
Tallegio, Italy	
Woodside Charleston Brie, SA	
Alexandrina Cheddar, SA	
Comte, France	
Ashed Goats Cherve, SA	

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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 “LA MAISON DU THE” English Breakfast, Earl Grey, Darjeeling, Lemon and Ginger, Peppermint, Camomile, Green Tea	4.5
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Hot Chocolate Mocha	5.0
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Liqueur Coffees

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

2011 Riposte Noble Reserve Traminer	Glass 10
2007 Noble One Botrytis Semillon	12

Fortified Wine

Pefolds Grandfather Port	14
Yalumba Galway Pipe Tawny Port	12
Campbells Rutherglen Muscat	12
Campbells Rutherglen Tokay	12

Cognacs and single malts

Glenfidich 12yr old single malt	10
Glenlivet 12 year old Single malt	10
Hardy’s XO Brandy	11
Laphroaig 10yr Single malt	11
Remy Martin VSOP	11
Courvoisier VSOP	12
Hennessey VSOP	12
Cragganmore 12yr old Single Speyside Malt	12
Oban 14yr old single malt	14
Glenmorangie Extremely Rare 18yr old	18

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