



mount lofty house

ADELAIDE HILLS • EST 1852

To Start

Coffin Bay Oysters	½ Doz. \$33
<i>classic mignonette</i>	Doz. \$62
Grilled House Focaccia (two pieces) G*, V	\$12
<i>olive oil, dukkha</i>	
Truffle Polenta Bites , D, G	\$18
<i>served with caper aioli and chives</i>	
Duck Pate G*, E, D	\$28
<i>focaccia, pickled cornichons & onions, Dijon mustard</i>	
Fries G, V	\$17
<i>chip shop salt, aioli</i>	
Anchovy Soldiers G, D (two pieces)	\$16
<i>focaccia, whipped brown butter, pickled shallot</i>	

Entrée

Goat Cheese Croquettes G, E	\$19
<i>walnut and capsicum puree</i>	
Grilled Marinated Zucchini V, N*	\$28
<i>almond and preserved lemon sauce, chili crunch, parsley</i>	
Charcuterie Selection N*, G*	\$38
<i>focaccia, pickles, warm olives, smoked almonds</i>	
Chicken and Leek Velouté D, G*, V*	\$24
<i>served with toasted focaccia</i>	

Main

Chicken Caesar Salad D*, G*	\$38
<i>cos, parmesan, anchovy, grilled chicken, crouton, soft boiled egg</i>	
Double Cheeseburger D*, G*	\$40
<i>brioche bun, american cheese, smoked bacon, mustard, pickles, fries</i>	
Gnocchi N*, G*, D, E, V	\$39
<i>pumpkin, roasted hazelnut, smoked scamorza and crispy sage</i>	
With Smoked Duck Ham	\$44

Dessert

SA Cheese G*, D, N*, V	\$38
<i>Kris Lloyd Tom-Tomme - Kris Lloyd Swag goat cheese - Kris Lloyd Bertie Buffalo Brie Fig jam, apricot and yuzu jam, quince, crackers, lavosh, muscatel, walnut, fresh apple</i>	
Creme Caramel D, E	\$26
<i>coffee mousse, chocolate crumble</i>	
Rhubarb Crumble D*, E	\$26
<i>rhubarb compote, amazake vanilla custard, ginger, rhubarb sorbet</i>	
Chocolate Tart D, G, E, N	\$26
<i>orange caramel, ganache, salted pop-corn ice-cream</i>	

Available from 12pm until 9:30pm

*Dairy (D), Gluten (G), Nuts (N), Egg (E), Alcohol (A), Shellfish (SH), Vegetarian (V), * can be without
All fried items may contain traces of gluten, and are therefore not suitable for coeliac diners*