

Martha Hardy's

at MOUNT LOFTY HOUSE

Arthur Hardy's wife, Martha, was an avid entertainer. Guests often remarked seeing the huge leg of lamb roasting on the spit in the estate kitchen! Martha Hardy's is an elegant restaurant nestled within the historic walls of Mount Lofty House. Offering a sophisticated Prix Fixe menu, it showcases the finest local produce from the Adelaide Hills, celebrating the region's vibrant flavours.

Mount Lofty Estate, 2026

Public Holidays surcharge applies on Public Holidays (17.5%).

Entrée

Grilled Pickled Zucchini | V, N *

Almond and preserved lemon sauce, chilli crunch, parsley
2025 Aphelion Pir Chenin Blanc, McLaren Vale SA – Glass \$24

Bluefin Tuna Tartare | E,

Ginger dressing, nori cracker, pickled shallot, chive, charred cucumber
2025 Rockford White Frontignac Barossa Valley SA Glass \$20

Ocean Trout | D, A (Add 5g of Freshly Shaved Périgord Black Truffle \$35)

Salmon roe, smoked buttermilk, wasabi, pickled kohlrabi
2017 The Lane Gathering Sauvignon Blanc Semillon, Adelaide Hills SA – Glass \$28

Chicken and Leek Velouté | D, G *, V * Served with toasted focaccia

2024 Hahndorf Hill Gru, Gruner Veltliner Adelaide Hills SA – Glass \$24

Wagyu Carpaccio | E (Add 5g of Freshly Shaved Périgord Black Truffle \$35)

Umami emulsion, enoki mushrooms, sesame soy dressing, furikake, chili oil
2025 Ashton Hills Gamay, Adelaide Hills SA – Glass \$28

Braised Lamb Shoulder | N *

Macadamia cream, smoked eggplant, honey and szechuan dressing
2025 MMAD Vineyard Rosé Grenache Shiraz Cabernet Sauvignon Chenin Blanc, McLaren Vale SA – Glass \$27

Gnocchi | N *, G *, D *, E *, V (Add 5g of Freshly Shaved Périgord Black Truffle \$35)

Pumpkin, roasted hazelnut, smoked scamorza and crispy sage (option to add smoked duck ham)
2025 Henschke The Nurturer Carignan Counoise Grenache Clairette Cinsault, Eden Valley SA – Glass \$26
2025 The Lane LDR, Shiraz Pinot Noir Adelaide Hills SA– Glass \$20 with Duck

Main

Wagyu Beef Cheek | D (Add 5g of Freshly Shaved Périgord Black Truffle \$35)

Smoked potato espuma, fire roasted red peppers
2018 Kaesler The Bogan Shiraz, Barossa Valley SA – Glass \$39

Steak Frites | D * G (Add 5g of Freshly Shaved Périgord Black Truffle \$35)

O'Connor Angus MB6 striploin, mushroom jus, french fries
2021 Karrawatta Malbec, Langhorne Creek SA Glass \$32

Half Chicken | N * (Add 5g of Freshly Shaved Périgord Black Truffle \$35)

Cashew tahini, sesame, capers, olive and pickled muntries
2024 Ministry of Clouds Grenache, McLaren Vale SA – Glass \$33

Reef House Barramundi | SH,

Red curry, jasmine rice, green beans, coriander, Thai basil
2025 Terre a Terre Crayères Sauvignon Blanc, Wrattontully SA Glass \$25

Shio Koji Dry Aged Pork Chop | (Add 5g of Freshly Shaved Périgord Black Truffle \$35)

English mustard miso, honey baby carrots, nduja sauce charcutière
2025 Soul Growers Grenache Blanc, Barossa Valley SA – Glass \$23

Gnocchi | N *, G *, D *, E *, V (Add 5g of Freshly Shaved Périgord Black Truffle \$35)

Pumpkin, roasted hazelnut, smoked scamorza and crispy sage (option to add smoked duck ham)
2024 Henschke The Nurturer Carignan Counoise Grenache Clairette Cinsault, Barossa SA – Glass \$26
2025 The Lane LDR, Shiraz Pinot Noir Adelaide Hills SA– Glass \$20 with Duck

Whole Honey Roasted Duck (Shared Between Two) | Surcharge \$95 (Add 5g of Freshly Shaved Périgord Black Truffle \$35)

Duck, beetroot and juniper sausage, beetroot relish, roasted potatoes, broccolini and jus
2023 Cobaw Ridge Original Pinot Noir, Macedon Ranges VIC – Glass \$42

Dessert

Rhubarb Crumble | D*, E*

Rhubarb compote, amazake vanilla custard, ginger, rhubarb sorbet
2021 Inkwell Black and Blue Zinfandel, McLaren Vale SA – Glass \$20 Bottle \$100

Chocolate Tart | D, G, E, N (Add 5g of Freshly Shaved Périgord Black Truffle \$35)

Orange caramel, ganache, salted pop-corn ice-cream
NV Dandelion Vineyard Legacy of Australia Pedro Ximenez, Barossa SA – Glass \$18

Creme Caramel | D, E

Coffee Mousse, chocolate crumble
2022 Paulett Out of the Shed Muscat, Clare Valley SA Glass \$16

SA Cheese Selection | D, N* Surcharge \$18

Kris Lloyd Tom-Tomme - Kris Lloyd Swag Ashed Goat Cheese - Kris Lloyd Bertie Buffalo Brie
Fig jam, apricot and yuzu jam, quince, crackers, lavosh, muscatel, walnut, fresh apple
2024 D’Arenberg The Noble Botryotinia Fuckeliana Sauvignon Blanc Chardonnay Viognier, McLaren Vale SA – Glass \$18

Small plates

30g tin Oscietra Caviar | G* 150
Served with blinis and condiments

Grilled House Focaccia (two pieces) | G*, V 12
Olive oil, dukkha

Coffin Bay Oysters | A ½ doz. 33 / doz. 62
Classic mignonette

Goat Cheese Croquettes | G, D, E, N 19
walnut and capsicum puree

Anchovy Soldiers | G, D, (two pieces) 16
focaccia, whipped brown butter, pickled shallot

Charcuterie Selection | N*, G 38
Focaccia, pickles, warm olives, smoked almonds

Duck Pate | G*, E, D 28
Focaccia, pickled cornichons & onions, Dijon mustard

Sides

Truffle Polenta Bites | D, G 18
Served with Caper Aioli and Chives

Crispy Potatoes | D, G 18
Herb emulsion, crispy bacon bits

Charred Broccolini | D, V 18
Crispy kale, soy and sesame dressing, brown butter, crème fraiche

Baby Cos | 18
Bonito dressing, furikake, nori

Dairy (D), Gluten (G), Nuts (N), Egg (E), Shellfish (SH), Vegetarian (V), * can be without
All Seafood Served in this menu is Locally Sourced, except for the anchovies imported from Spain and the caviar from Kaviari, France
All fried items may contain traces of gluten, and are therefore not suitable for coeliac diners