MARTHA'S KITCHEN

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

Vannella Burrata Cheese | D, V, N *
Grilled zucchini, 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
2021 Yangarra Roux Beauté Roussanne McLaren Vale SA Glass $29

Ocean Trout | D, A
Salmon roe, coconut dressing, wasabi, pickled kohlrabi
2017 The Lane Gathering Sauvignon Blanc Semillon, Adelaide Hills SA – Glass $28

Wagyu Carpaccio | E
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
2026 MMAD Vineyard Rosé Grenache Shiraz Cabernet Sauvignon Chenin Blanc, McLaren Vale SA – Glass $27

Gnocchi | N*, G*, D*, E*, V
Spring peas, stracciatella cheese, pistachio
2025 The Lane LDR, Shiraz Pinot Noir Adelaide Hills SA– Glass $20

Main

Wagyu Beef Cheek | D
Smoked potato espuma, fire roasted red peppers
2016 Smallfry El Grande Shiraz, Barossa Valley SA – Glass $39

Steak Frites | D* G
O'Connor Angus MB6 striploin, chimichurri, mushroom jus, french fries
2021 Karrawatta The Meddler Malbec, Langhorne Creek SA Glass $32

Half Chicken | N*
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, Wrattonbully SA Glass $25

Shio Koji Dry Aged Pork Chop |
English mustard miso, honey baby carrots, nduja sauce charcutiére
2025 Soul Growers Grenache Blanc, Barossa Valley SA – Glass $23
2023 Stonegarden Beer Dutton, Barossa SA – Glass $35

Gnocchi | N*, G*, D*, E*, V
Spring peas, stracciatella cheese, pistachio
2025 The Lane LDR, Shiraz Pinot Noir Adelaide Hills SA– Glass $20

Whole Honey Roasted Duck (Shared Between Two) | **Surcharge $95**
Duck, beetroot and juniper sausage, beetroot relish, roasted potatoes, broccolini and jus
2023 Cobaw Ridge Original Pinot Noir, Macedon Ranges VIC – Glass $42

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2 Courses | 99 | **3 Courses | 129**

Dessert

Rhubarb Crumble | D, E*

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

Chocolate Tart | D, G, E, N

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

Crème Brûlée | D, E
Strawberry sorbet
Rockford Cane Cut Mayflower Semillon 2022, Barossa Valley SA – Glass $19

SA Cheese Selection | D, G*, 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* **Caviar Bump** 5g for $30 — 150
Served with blinis and condiments

Brioche Royale | G, D — 75
10g oscietra caviar, 24-month aged San Jose Jamon, wagyu tartare, brioche bun, chives

Coffin Bay Oysters | A — ½ doz. 36 / doz. 72
Classic mignonette

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

Anchovy Soldiers (two pieces) | G, D, — 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 sour cream 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