



Signature Restaurant

# Crusoe's Aged Beef

Chefs Signature Beef

*Terra Rossa Beef Fillet served with Creamed Spinach, Carrot Puree, Potato Rosti, Crispy Spek and Baby Onions with a Red Wine Jus*  
38.9

Scotch Fillet

*With Mediterranean Vegetables, Roasted Tomato, Potato Rosti and Béarnaise Sauce*  
33.9

Our Chef recommends that aged beef be cooked no more than medium.

Chef's Signature Beef and Scotch Fillet will be accompanied by Dijon Mustard, Red Cabbage Sauerkraut and Seeded Mustard

## Appetiser

Freshly Shucked Oysters

*With Lemon, Cracked Pepper and Chef's selection of Dressings*  
2.5 each

Grilled Oysters

*With Smoked Bacon and Crusoe's Spicy Sauce*  
2.9 each

## Crusoe's Ciabatta

Garlic and Herb

5.9 per serve

Seeded Mustard and Mozzarella

5.9 per serve

## Entrée

Crusoe's Soup of the Day

8.9

Anti Pasti Platter

*A selection of the finest local Meat, Cheese and Seafood*  
17.9

Chicken Liver Pate

*With Confit Red Onions and Crusty Bread*  
15.9

Smoked Salmon and Prawn Parcel

*With a Coriander and Lime Cream*  
17.9

Spencer Gulf Salt and Pepper Squid

*Served with Coriander, Chilli and Lemon Aioli*  
*(main course also accompanied by Jasmine Rice)*  
15.9 / 25.9

Twice Baked Parmesan and Cheddar Soufflé

*With Woodside 'Edith' Goats Cheese, Asparagus and Roasted Red Capsicum*  
14.9

Caesar Salad

*With Cos Leaves, Condiments and Caesar Dressing*  
Traditional 14.9 / Chicken 17.9

Confit Duck Leg Salad

*With an Orange and Honey Dressing*  
16.9

## Refreshing Sorbet

Sparkling Lemon Sorbet

3.5

## Main Course

Pork Sirloin

*With Mushroom Ragout and Roasted Kipfler Potatoes*  
28.9

Lightly Smoked Atlantic Salmon Fillet

*On a bed of Paris Mash with Fresh Asparagus and a Citrus Butter Sauce*  
28.9

Crusoe's Signature Chicken Curry

*With Jasmine Rice, Raita and Mango Chutney*  
23.9

Braised Shank of Lamb

*Served with Creamy Mashed Potato, Roasted Vegetables, and a Garlic and Rosemary Jus*  
27.0

Chermoula Marinated Chicken Breast

*With Fondant Potato, Bok Choy and Confit Duck Ravioli on Café Au Lait Sauce*  
25.9

Wild Mushroom Linguini

*With Baby Spinach, Roasted Garlic, Wild Mushrooms and Cherry Tomatoes*  
21.9

Honey Roasted Duck Breast

*With Crushed Potatoes and Roasted Tomato served with an Orange Duck Jus*  
32.9

Crusoe's Catch of the Day

*As described by our waiting staff*  
POA

## Sides

Seasonal Greens

6.9

Roasted Baby Potatoes

6.9

Sautee Mushrooms

7.9

Garden Salad

5.9