



Signature Restaurant

Entrées

Marinated Kalamata Olives
and Pimiento Stuffed Green Olives
8 | V, GF, LF, Ve

Toasted Ciabatta
Extra Virgin Olive Oil, Dukkah,
Olive Tapenade and Chilli Jam
11 | V, Ve, LF, N

Paprika Oil, Parsnip and Ginger Soup
Cheese Crouton
12 | V

Charcuterie Board
Mortadella, Grilled Hahndorf Chorizo,
Capocollo, Marinated Kalamata Olives,
Chilli Jam and Toasted Organic Sourdough
19 | LF

Natural Coffin Bay Oysters
Lemon and Mignonette Sauce
3 Each | GF, LF

Panko Crumbed Coffin Bay Oysters
Lime and Wasabi Aioli
3.5 Each | LF

Gypsy Double Smoked Ham and
Smoked Cheddar Croquettes
With Mustard Crème Fraîche
15

Spinach and Ricotta Ravioli
Saffron and Sage Burnt Butter Sauce
Confit Cherry Tomatoes and Crispy Sage Leaves
Entrée 16 | Main 28 | V

Roasted Baby Beetroot Tarte Tatin
Balsamic Onions, Chèvre and Dressed Roquette
16 | V

Coconut Crumbed Prawns
Lime Aioli, Marinated Glass Noodles,
Fresh Capsicum and Snow Pea Salad
18 | LF

Indian Curried Tofu
Eggplant Relish, Mint Chutney,
House Made Confit Garlic Pita Bread
Entrée 15 | Main 28 served with Cardamom Rice
V, Ve, LF

Mains

200g Aged Angus Beef Fillet
Root Vegetable Mash, Buttery Crumbs,
Beer Battered Onion Rings and Shiraz Jus
41

4 Hour Braised Beef Short Rib
Boulangère Potatoes, Roasted Pumpkin Puree,
Wild Mushrooms, Roasted Baby Onions and Crispy Pancetta
34 | GF

Crispy Skin Tasmanian Salmon Fillet
Pumpkin Barley Risotto, Potato and Clam Chowder
35

Chickpea and Chilli Fritters
Marinated Grilled Zucchini, Dressed Roquette
and Capsicum Coulis
Entrée 14 | Main 28 served with Sweet Potato Rosti | V, GF

Sous Vide Tandoori Flavoured Free Range Chicken Breast
Cardamom Rice, Onion Bhajis and Turmeric Coconut Cream
32 | GF

Slow Cooked Rabbit and Porcini Ragout Pappardelle
Roasted Pumpkin, Crispy Sage and Grana Padano
31

Free Range Pork Fillet Wrapped in Sage and Prosciutto
Sautéed Garlic Spinach, Sweet Potato Rosti,
Crumbed Bocconcini and Marsala Glaze
35

12 Hour Confit Duck Leg
Braised Red Cabbage, Herb Crushed Baby Potatoes,
Roasted Baby Onions and Green Peppercorn Sauce
29 | GF

Sides

11 each

Beetroot, Pickled Spanish Onion and Feta Salad | V, GF

Garden Salad | V, Ve, GF, LF

Chunky Cut Chips | V, Ve, LF

Seasonal Greens | V, Ve, GF, LF

Sautéed Balsamic Mushrooms | V, GF

NO SEPARATE ACCOUNTS PLEASE | V - Vegetarian, GF - Gluten Free, LF- Lactose Free, N - Contains Nuts, Ve - Vegan
Most Meals can be altered to suit Dietary Requirements



Signature Restaurant Dessert Menu

Dessert Selection

Warm Milk Chocolate Brownie
Smashed Honeycomb, Tia Maria Anglaise
and Vanilla Bean Ice-Cream
13 | GF, N, V

Apple and Rhubarb Crumble Tart
Apple Gel and Pistachio Ice-Cream
13 | N, V

Layered Cheesecake
Vanilla Shortbread, White Chocolate Cream Cheese,
Raspberry Chantilly with a Violet and Blackcurrant Macaroon
13 | V

Coconut Bavarois
Mixed Berry and Lychee Compote, Crisp Meringues,
Coconut Crumble and Raspberry Gelati
13 | GF, V

South Australian Cheese Selection
with Lavosh Crackers, Quince Paste, Fresh Fruit
and your selection of three from the following:
Smoked Cheddar, Triple Cream Brie,
Blue Vein, Chèvre Goats Cheese
17 | N, V

Crusoe's Affogato

Shot of Espresso with your choice of Frangelico, Tia Maria or Bailey's
served with Vanilla Bean Ice Cream and Pistachio Biscotti
13.9 | V, D, N

Liqueur Coffee

Big Sleep
Cointreau, Benedictine and Tia Maria Coffee with Fresh Cream
11.9

Maltese Falcon
Glayva and Cointreau Coffee with Fresh Cream
11.9

Kafi Schnapps
Butterscotch Schnapps and Brandy Coffee with Fresh Cream
11.9

Frangelico
Frangelico Liqueur Coffee with Fresh Cream
11.9

Coffee & Tea

From our Espresso Machine
Short Black, Cappuccino, Flat White, Macchiato,
Long Black, Latté, Hot Chocolate
4.9

Pot of Tea
Chai, China Jasmine, Peppermint, English Breakfast,
Earl Grey, Chamomile, Sencha (Green Tea)
4.9

Coffee and Tea served with Chocolates

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Children's Menu

Entree

Crusoe's Soup of the Day

Warm Chicken and Bacon Salad

Vegetable Spring Rolls with Dipping Sauce

Main Course

100g Fillet Steak
with Chips and Salad
or Vegetables and Mashed Potato

Light Battered Hake Goujons
with Chips and Salad
or Vegetables and Mashed Potato

Spaghetti Bolognese

Dessert

Ice Cream Sundae

Strawberries and Ice Cream

Two Courses \$15.90
Three Courses \$21.90

BOOKINGS ESSENTIAL +61 8 8356 4444.
SET MENUS MUST BE CONFIRMED WITH CRUSOE'S
RESTAURANT ONE WEEK PRIOR TO THE EVENT.



Signature Restaurant

Wine List

Sparkling Wine

Pirie <i>Tasmania</i>	10	48
Di Giorgio Merlot (200ml)		9
Bleasdale Shiraz		39
Chandon Brut		42
Croser Rose		42
Umberto Prosecco		45
Grant Burge Pinot Noir Chardonnay		45
Arras Brut Elite		65
Rockford Black Shiraz	105	

Champagne

Moet et Chandon Imperial Brut <i>N.V.</i>		110
Veuve Clicquot <i>N.V.</i>		125
Pol Roger <i>N.V.</i>		130
Moet et Chandon Imperial Rose <i>N.V.</i>		150
Perrier Jouet Belle Epoque Vintage 1996		295
Sir Winston Churchill 1996		350
Dom Perignon 2004		400
Dom Ruinart 1996		400
Krug 1996		990

Chardonnay

Kooyong 'Clonale' 2015 <i>Mornington Peninsula VIC</i>	9	42
Vasse Felix 2016 <i>Margaret River W.A.</i>		39
Shaw & Smith M3 2015 <i>Adelaide Hills S.A.</i>		69
Oliver Leflaive St. Aubin 1er Cru 2009 <i>Burgundy, France</i>		95
Leeuwin Estate Art Series 2012 <i>Margaret River W.A.</i>		130

Riesling

Skillogalee Single Vineyard 2016 <i>Clare Valley S.A.</i>	8	38
Rockford 2014 <i>Eden Valley S.A.</i>	9	42
Clonakilla 2016 <i>Canberra District A.C.T.</i>		42
Parish Estate <i>Coal River TAS</i>		45
Grosset Polish Hill 2015 <i>Clare Valley S.A.</i>		75

Sauvignon Blancs & Blends

Catalina Sounds 2016 <i>Marlborough N.Z.</i>	9	42
Te Aro 'Miss Savvy' Sauvignon Blanc Semillon 2015 <i>Barossa Valley S.A.</i>	9	42
Shaw & Smith 2016 <i>Adelaide Hills S.A.</i>	9.5	45
Cape Mentelle Sauvignon Blanc Semillon 2015 <i>Margaret River W.A.</i>		38
Greywacke 2015 <i>Marlborough N.Z.</i>		45
Cloudy Bay Sauvignon Blanc 2016 <i>Marlborough N.Z.</i>		55

White Varietals

Innocent Bystander Moscato 2015 <i>Blend of Areas VIC</i>	7	33
Rockford White Frontignac 2016 <i>Barossa Valley S.A.</i>	8	38
The Lane Pinot Gris 2016 <i>Adelaide Hills S.A.</i>	9	42
Yalumba Viognier 2012 <i>Eden Valley S.A.</i>		38
Salomon Gruner Vertiliner 2010 <i>Kremstal, Austria</i>		39
Delatite Gewurztraminer 2012 <i>Goulburn Valley VIC</i>		39
Tyrells HVD Semillon 2010 <i>Hunter Valley N.S.W</i>		49
Scorpo Pinot Gris 2011 <i>Mornington Peninsula VIC</i>		59
Valminor Albarino 2009 <i>Rioja, Spain</i>		59

Shiraz

Mollydooker 'The Boxer' Shiraz 2015 <i>McLaren Vale S.A.</i>	10	48
Torbreck 'Woodcutters' 2015 <i>Barossa Valley S.A.</i>	10	48
Delas 2013 <i>Cotes de Rhone, France</i>		40
Best's Bin 1 Shiraz 2014 <i>Great Western, VIC</i>		45
First Drop 'Mother's Milk' Shiraz 2015 <i>Barossa Valley S.A.</i>		45
Cape Mentelle 2013 <i>Margaret River W.A.</i>		65
Rockford Basket Press 2013 <i>Barossa Valley S.A.</i>		95
D'arenberg 'Dead Arm' 2012 <i>McLaren Vale S.A.</i>		105
Penfolds RWT 2013 <i>Barossa Valley S.A.</i>		250
Torbreck 'Run Rig' 2006 <i>Barossa Valley S.A.</i>		375
Penfolds Grange 2009 <i>Barossa Valley S.A.</i>		895

Cabernet Sauvignon

Jim Barry 'Coverdrive' Cabernet 2014 <i>Blend of Areas S.A.</i>	8	38
Zema Estate 2012 <i>Coonawarra S.A.</i>	9	42
Majella 2014 <i>Coonawarra S.A.</i>		55
Fraser Gallop 'Parterre' 2012 <i>Margaret River W.A.</i>		65
Rockford 2013 <i>Barossa Valley S.A.</i>		70
Houghton Gladstone 2007 <i>Margaret River W.A.</i>		110

Red Varietals & Blends

Santa Cristina Sangiovese 2014 <i>Tuscany, Italy</i>	8	38
Turkey Flat 'Butchers Block' GSM 2015 <i>Barossa Valley S.A.</i>	8	38
Riposte 'The Dagger' Pinot Noir 2015 <i>Adelaide Hills S.A.</i>	8	38
Mollydooker 'The Scooter' Merlot 2015 <i>McLaren Vale S.A.</i>	9.5	45
Calo Tempranillo 2014 <i>Rioja, Spain</i>		36
Torres Sangre de Toro Grenache Blend 2012 <i>Catalunya, Spain</i>		36
SC Pannell Grenache Shiraz Touriga 2015 <i>McLaren Vale S.A.</i>		45
Terrazas Malbec 2013/14 <i>Mendoza, Argentina</i>		55
Ashton Hills Piccadilly Valley Pinot Noir 2015 <i>Adelaide Hills S.A.</i>		59
Prunotto 'Occhetti' Nebbiolo 2011 <i>Monforte Roero, Italy</i>		69
Yalumba 'Signature' Cabernet Shiraz 2012 <i>Barossa Valley S.A.</i>		89
Stefano Lubiano Estate Pinot Noir 2015 <i>Tasmania</i>		89
Voyager Estate Cabernet Merlot 2010 <i>Margaret River W.A.</i>		90
Clos Saint-Denis Grand Cru Pinot Noir 2007 <i>Burgundy, France</i>		250

Chilled Light Reds

Rockford Alicante Bouchet 2016 <i>Barossa Valley S.A.</i>	8	38
Bird In Hand Rose 2016 <i>Adelaide Hills S.A.</i>		36
Farr Rising Saignee 2015 <i>Geelong VIC</i>		45

Fortifieds

		60ml
Galway Pipe Grand Tawny 12 y.o.		8
Campbells Classic Muscat		9
Campbells Classic Topaque		9
De Bortoli Noble One Botrytis		9
Kalleske JMK Shiraz VP		9
D'Arenberg Nostalgia Rare Tawny		10
Royal Takaji 5 Puttonyos		14
Penfolds Great Grandfather Rare Tawny 20 y.o.		14