



## Signature Restaurant

### Something To Share

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

Panko Crumbed Coffin Bay Oysters  
*Wakame Seaweed Salad and Wasabi Aioli*  
3.5 each | LF

Marinated Coriole Olives  
*Kalamata, Koroneki, Verdale and Leccino Olives*  
8 | V, GF, LF, Ve

Toasted Ciabatta  
*Extra Virgin Olive Oil, Dukkah*  
*Green Tomato Chutney*  
11 | V, Ve, LF, N

Beetroot Fritters  
*Chic Pea Puree, Goats Curd and Dressed Leaves*  
18 | V

Smoked Trout Croquettes  
*With Horseradish and Dill Crème Fraîche*  
18

Duck Liver Parfait  
*Brioche, Cranberry and Orange Chutney*  
19

Charcuterie Board  
*House made Terrine, Grilled Hahndorf Chorizo,*  
*Jamon Serrano, Green Tomato Chutney and Toast*  
22 | LF

Sake BBQ SA Squid  
*Grilled Watermelon, Whipped Feta and Mint*  
Small 22 | Large 32 | GF

### The Main Event

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

250g Sous Vide Wagyu Rump  
*Parsnip Puree, Forest Mushrooms and Grilled Asparagus*  
41

Quattro Formaggio Panzotti  
*Truffle Sauce and Fine Herb Salad*  
Small 19 | Large 31 | V

Blue Swimmer Crab and Prawn Tortellini  
*Crab and Prawn Bisque*  
Small 26 | Large 36

Black Sherry Braised Beef Brisket  
*Red Cabbage Puree, BBQ White Beans and White Anchovy Gremolata*  
34 | GF, LF

Roasted Pork Belly  
*Spiced Plum Compote, Compressed Apple and Witloff Salad*  
35 | GF, LF

Smoked Duck Salad  
*Pickled Radicchio, Grilled Fennel and Boozey Figs*  
36 | GF, LF

### Sides

11 each

Seasonal Greens | GF, LF, V, Ve

Baby Cos Salad and Buttermilk Dressing | GF, V

Roasted Heirloom Carrots and Baby Beets | GF, LF, V, Ve

Duck Fat Chips | GF, LF, V, Ve

Truffled Mash | GF, V

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 | N, V

Coconut Bavaois  
Mixed Berry and Lychee Compote, Crisp Meringues,  
Coconut Crumble and Raspberry Gelati  
13

South Australian Cheese Selection  
with Lavosh Crackers, Quince Paste, Fresh Fruit, Mixed Nuts  
and your selection of three from the following:  
Smoked Cheddar, Double Cream Brie,  
Blue Vein, Chèvre  
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, 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

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		45
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' 2016 <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 2015 <i>Eden Valley S.A.</i>	9	42
Clonakilla 2016 <i>Canberra District A.C.T.</i>		42
Parish Estate 2016 <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 2016 <i>Barossa Valley S.A.</i>	9	42
Shaw & Smith 2017 <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 2016 <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 2013 <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 2016 <i>McLaren Vale S.A.</i>	10	48
Torbreck 'Woodcutters' 2016 <i>Barossa Valley S.A.</i>	10	48
Delas 2015 <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 2016 <i>Barossa Valley S.A.</i>		45
Cape Mentelle 2014 <i>Margaret River W.A.</i>		65
Rockford Basket Press 2013 <i>Barossa Valley S.A.</i>		120
D'arenberg 'Dead Arm' 2014 <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 2016/2017 <i>Blend of Areas S.A.</i>	8	38
Zema Estate 2013 <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 2014 <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 2016 <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 2013 <i>Monforte Roero, Italy</i>		69
Yalumba 'Signature' Cabernet Shiraz 2013 <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	42
Bird In Hand Rose 2016 <i>Adelaide Hills S.A.</i>		36
Farr Rising Saignee 2015 <i>Geelong VIC</i>		45

## Fortifieds

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