



## Signature Restaurant

### Something to Share

Toasted Sour Dough - Butter	\$9
Mustard and Cheese Bread	\$9
Garlic Bread	\$9
Panko Coffin Bay Oysters - Wakame - Aioli - Lemon   LF	\$3.5 each
Coffin Bay Oysters - Wasabi Flying Fish Roe - Radish - Sesame   GF   LF	\$3.5 each
Coriole Olives - Kalamata - Koreneki - Verdale - Leccino   GF   LF   Ve	\$8
Confit Duck Croquettes - Cherry Relish	\$18
Beetroot Fritters - Chickpeas - Goats Curd   GF   V	\$18

### Small Bites

Sake BBQ Squid - Watermelon - Feta - Mint   GF	\$22
Prawns - Tofu - Cashews - Pickled Ginger - Carrot Dressing   LF   CN	\$24
Charcuterie - Hahndorf Chorizo - San Jose Jamon - Saucisson - Bresaola   LF	\$24
Crab Tortellini - Prawn Bisque	\$26

### Chefs Choice Menu

Something to share with the whole table (min two people)  
Any dietary requirements? Please let our friendly staff know.

### Sample Menu

- Bread - Olives
- Squid - Fritters
- Croquettes - Jamon
- Duck - Wagyu
- Chips - Greens

### The Main Event

Sake BBQ Squid - Watermelon - Feta - Mint   GF	\$36
Prawns - Tofu - Cashews - Pickled Ginger - Carrot Dressing   LF   CN	\$38
Charcuterie - Hahndorf Chorizo - San Jose Jamon - Saucisson - Bresaola   LF	\$38
Prawn and Crab Tortellini - Bisque	\$39
Pumpkin - Haloumi - Walnuts - Pomegranate Molasses   GF   CN   V	\$32
Duck Leg Confit - Orange - Muntries - Pickled Radicchio   GF   LF	\$34
Chicken - Prosciutto - Polenta - Forest Mushrooms - Marsala Jus   GF	\$35
Parisienne Gnocchi - Asparagus - Feta - Sage - Heirloom Tomatoes   V	\$36

### From the Grill

\*All served with Shiraz Jus, Béarnaise and Boulangere Potatoes

300g Thousand Guineas Grain Fed Rump <i>Adelaide Hills</i>	\$39
200g Santa Gertrudis Grass Fed Eye Fillet <i>Barossa SA</i>	\$42
Weekly Special Cut	POA

### Sides

Baby Cos Caesar   GF   LF	\$11
Duck Fat Chips   GF   LF	\$11
Truffled Mash   GF   V	\$11
Grilled Ratatouille   GF   LF   Ve	\$11
Seasonal Greens   GF   LF   Ve	\$11

NO SEPARATE ACCOUNTS PLEASE  
V - Vegetarian, GF - Gluten Free, LF- Lactose Free, CN - Contains Nuts, Ve - Vegan  
Most meals can be altered to suit Dietary Requirements  
Vegan Menu available upon request



## Vegan Menu

### Entrée

Marinated Corirole Olives  
*Kalamata, Koroneki, Verdale and Leccino Olives*  
\$8

Toasted Ciabatta  
*Balsamic, Olive Oil and Dukkha*  
\$11

Beetroot Fritters  
*Chickpea Puree and Dressed Leaves*  
\$18

### Main Course

Mushroom, Baby Spinach and Porcini Risotto  
\$29.5

Gnocchi  
*Spring Vegetables and Napoletana Sauce*  
\$24.5

Nourish Bowl  
*Quinoa, Chia Seeds, Kim Chi, Sweet Potato, Fried Kale, Pepitas, Mushrooms, Baby Leaves, Avocado and Tahini Dressing*  
\$24.5

### Dessert

Dark Chocolate Brownie  
*with Honeycomb and Sorbet*  
\$14.9

Orange and Almond Cake  
*with Praline and Berries*  
\$14.9

Red Wine Poached Pear  
*with Ganache and Sorbet*  
\$14.9



Dessert Menu

## Something Sweet

Brownie - Chocolate - Honeycomb - Salted Caramel | GF | CN | V

\$14.9

Panna Cotta - Vanilla - Shortbread - Berries - Blood Orange

\$14.9

Hazelnut Dacquoise - Ganache - Strawberries - Curd | LF | CN

\$14.9

Roasted Peach - Brioche - Mascarpone - Sorbet | V

\$14.9

White Chocolate Mille Feuille - Raspberries - Mango Sorbet | V

\$14.9

Affogato - Espresso - Frangelico - Ice Cream - Biscotti | V | CN

\$14.9

SA Cheese Selection - Brie - Blue - Cheddar

Almonds - Quince - Dried Fruit | CN

\$19

## Liqueur Coffee

Big Sleep \$11.9

*Cointreau, Benedictine and Tia Maria Coffee with Fresh Cream*

Maltese Falcon \$11.9

*Glavya and Cointreau Coffee with Fresh Cream*

Kafi Schnapps \$11.9

*Butterscotch Schnapps and Brandy Coffee with Fresh Cream*

Frangelico \$11.9

*Frangelico Liqueur Coffee with Fresh Cream*

## Coffee

*Short Black - Cappuccino - Flat White - Macchiato*

*Long Black - Latté - Hot Chocolate*

\$4.9

## Tea

*Peppermint - English Breakfast - Earl Grey - Chamomile*

*Sencha - Green Tea & China Jasmine*

\$4.9

*Coffee and Tea served with Chocolates*

## Sparkling Wine

Pirie <i>Tasmania</i>	11	54
Di Giorgio Merlot (200ml)		9
Bleasdale Shiraz		39
Chandon Brut		49
Croser Rose		45
Umberto Prosecco		45
Arras Brut Elite		70
Rockford Black Shiraz		120

## Champagne

Moet et Chandon Imperial Brut <i>N.V.</i>		110
Veuve Clicquot <i>N.V.</i>		130
Pol Roger <i>N.V.</i>		140
Moet et Chandon Imperial Rose <i>N.V.</i>		160
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' 2017 <i>Mornington Peninsula VIC</i>	9	42
Vasse Felix 2017 <i>Margaret River W.A.</i>		48
Shaw & Smith M3 2016 <i>Adelaide Hills S.A.</i>		75
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 2017 <i>Clare Valley S.A.</i>	9	42
Rockford 2016 <i>Eden Valley S.A.</i>	10	48
Clonakilla 2016 <i>Canberra District A.C.T.</i>		49
Parish Estate 2016 <i>Coal River TAS</i>		49
Grosset Polish Hill 2018 <i>Clare Valley S.A.</i>		80

## Sauvignon Blancs & Blends

Shaw & Smith 2018 <i>Adelaide Hills S.A.</i>	10	48
Cape Mentelle Sauvignon Blanc Semillon 2016 <i>Margaret River W.A.</i>		42
Cloudy Bay Sauvignon Blanc 2017 <i>Marlborough N.Z.</i>		65

## White Varietals

Innocent Bystander Moscato 2017 <i>Blend of Areas VIC</i>	7	33
Rockford White Frontignac 2018 <i>Barossa Valley S.A.</i>	9	42
The Lane Pinot Gris 2018 <i>Adelaide Hills S.A.</i>	9	42
Tyrells HVD Semillon 2007 <i>Hunter Valley N.S.W</i>		49

## Shiraz

Mollydooker 'The Boxer' Shiraz 2017 <i>McLaren Vale S.A.</i>	11	54
Torbreck 'Woodcutters' 2017 <i>Barossa Valley S.A.</i>	11	54
Best's Bin 1 Shiraz 2016 <i>Great Western, VIC</i>		48
First Drop 'Mother's Milk' Shiraz 2017 <i>Barossa Valley S.A.</i>		46
Cape Mentelle 2014 <i>Margaret River W.A.</i>		65
D'arenberg 'Dead Arm' 2015 <i>McLaren Vale S.A.</i>		120
Penfolds RWT 2014 <i>Barossa Valley S.A.</i>		250
Torbreck 'Run Rig' 2012 <i>Barossa Valley S.A.</i>		375
Penfolds Grange 2009 <i>Barossa Valley S.A.</i>		895

## Cabernet Sauvignon

D'arenberg 'High Trellis' 2016 <i>McLaren Vale S.A.</i>	9	42
Zema Estate 2013 <i>Coonawarra S.A.</i>	10	48
Majella 2015 <i>Coonawarra S.A.</i>		58
Fraser Gallop 'Parterre' 2013 <i>Margaret River W.A.</i>		65
Rockford 'Rifle Range' 2016 <i>Barossa Valley S.A.</i>		95
Houghton Gladstone 2014 <i>Margaret River W.A.</i>		110

## Red Varietals & Blends

Santa Cristina Sangiovese 2015 <i>Tuscany, Italy</i>		38
Turkey Flat 'Butchers Block' GSM 2016 <i>Barossa Valley S.A.</i>	8	38
Pike & Joyce Pinot Noir 2017 <i>Adelaide Hills S.A.</i>	9	42
Mollydooker 'The Scooter' Merlot 2016 <i>McLaren Vale S.A.</i>		45
SC Pannell Grenache Shiraz Touriga 2016 <i>McLaren Vale S.A.</i>		50
Terrazas Malbec 2015 <i>Mendoza, Argentina</i>		55
Ashton Hills Piccadilly Valley Pinot Noir 2017 <i>Adelaide Hills S.A.</i>		59
Prunotto 'Occhetti' Nebbiolo 2014 <i>Monforte Roero, Italy</i>		75
Yalumba 'Signature' Cabernet Shiraz 2014 <i>Barossa Valley S.A.</i>		105
Stefano Lubiano Estate Pinot Noir 2017 <i>Tasmania</i>		89
Clos Saint-Denis Grand Cru Pinot Noir 2007 <i>Burgundy, France</i>		250

## Chilled Light Reds

Rockford Alicante Bouchet 2018 <i>Barossa Valley S.A.</i>	10	54
Bird In Hand Rose 2018 <i>Adelaide Hills S.A.</i>		42
Farr Rising Saignee 2015 <i>Geelong VIC</i>		48

## 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 Tokaji 5 Puttonyos		14
Penfolds Great Grandfather Rare Tawny 20 y.o.		14



### **Imported Beers**

Asahi	9.5
Corona Extra	9.1
Heineken	9.1
Peroni Leggera	8.0
Peroni Nastro Azzuro	9.0
Stella Artois	9.1

### **Craft Beers**

Big Shed 'Californicator' IPA	15.0
Big Shed 'Golden Stout Time' Dessert Stout	15.0
James Squire 'The Chancer' Golden Ale	9.5
Little Creatures Pale Ale	9.5
Prancing Pony Sunshine Ale	11.0
Pirate Life IIPA (500mL)	18.0
Prancing Pony India Red Ale	15.0
Prancing Pony Magic Carpet Midnight Ride (330mL)	18.1
Stone & Wood Pacific Ale	9.5

### **Full Strength Beers**

Coopers Pale Ale	8.6
Coopers Sparkling Ale	9.0
Coopers Dark Ale	8.6
Coopers Stout	9.1
Coopers Clear	8.6
Coopers Session	9.0
Crown Lager	9.1
James Boags Premium Lager	9.1
Pure Blonde	8.1

### **Low Strength Beers**

Coopers Light	7.5
Cascade Premium Light	7.5
Hahn Premium Light	7.6
James Boags Premium Light	7.6
Coopers Mild 3.5	8.1



## 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.