

CRUSOE'S.
RESTAURANT

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Bread

Garlic and Herb v	11
Mustard and Cheese v	11
Toasted Ciabatta	11
<i>Coriole Extra Virgin Olive Oil, Balsamic, Hazelnut Dukkah and Chutney LF CN V</i>	

Coffin Bay Oysters

Natural with Mignonette and Lemon GF LF	3.9
Natural with Gin Granita, Cucumber and Lime GF LF	4.5
Panko Crumbed with Wakame and Sauce Gribiche LF	4.5

Small Bites

Vegetable Gyoza	16
<i>Mango Slaw, Beetroot Gel and Ginger Soy Vinaigrette LF VE</i>	
Soft Centred Minted Pea Arancini	18
<i>Parmesan Cream & Asparagus Chips v</i>	
Beef Carpaccio	22
<i>Capers, Rocket and Truffle Mayo</i>	
Kataifi King Prawns	26
<i>Citrus Salad and Avocado Aioli LF</i>	
Nonya Style Beef Satays	26
<i>Toasted Peanuts, Coriander and Pickled Cucumber GF LF CN</i>	
Tasting Plate	35pp
<i>A selection of items, as chosen by the Chef Please inform staff of any dietary requirements</i>	

Palate Cleanser

Blood Orange and Montenegro GF LF VE	12
Raspberry and Mint GF LF VE	8

Signature Dishes

Handmade Gnocchi	29
<i>Spinach, Pine Nuts, Heirloom Tomatoes and Sage Cream V CN</i>	
Confit Chicken	36
<i>Macadamia Pesto, Prosciutto and Salad Caprese GF CN</i>	
Sake BBQ Squid	37
<i>Grilled Watermelon, Whipped Feta and Mint GF</i>	
Citrus Glazed Salmon	38
<i>Baby Cos Caesar, Crumbed Poached Egg and Pickled Cucumber</i>	
Braised Beef Short Rib	40
<i>Saffron Butter, Mash and Pot Roasted Vegetables GF</i>	
Prawn and Crab Tortellini	44
<i>Paprika Oil and Bisque</i>	
200g Grain Fed Eye Fillet	44
<i>Fried Enoki, Potato Dauphinoise and Shiraz Jus</i>	

Sides

Hand Cut Duck Fat Chips with Vinegar Salt GF LF	12
Pear, Rocket and Parmesan Salad GF V	11
Pot Roasted Vegetables with Sticky Balsamic GF V LF	11
Saffron Butter Mash GF V	9
Sautéed Seasonal Greens GF V	9

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 on request*

Additional Charges Apply for any Extras

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Something Sweet

Black Forest Verrine

Dark Chocolate Mousse, Cherry Gel and Chambord Sponge

15.9

Raspberry Panna Cotta

White Chocolate Creme, Fresh Berries and Cassis GF

15.9

Warm Pear Tart

Vanilla Shortbread, Rum Pear Butter, Fig and Mascarpone Ice-Cream V

15.9

Salted Caramel Parfait

Chocolate Ganache, Honeycomb and Roasted Peanuts V|GF|CN

15.9

Affogato Frangelico

Vanilla Bean Ice-Cream and Biscotti CN|V

15.9

Australian Cheese Selection CN

Adel Blue, Cheddar and Triple Cream Brie with Plum Paste, Muscatels, Almonds and Fresh Fruit

22

Tasting Plate

*A selection of desserts, as chosen by the Chef
Please inform staff of any dietary requirements*

30pp

Liqueur Coffee

Big Sleep

Cointreau, Benedictine and Tia Maria Coffee with Fresh Cream

11.9

Maltese Falcon

Glavya 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

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V - Vegetarian

LF - Lactose Free

GF - Gluten Free

CN - Contains Nuts

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

CHILDREN'S MENU

ENTREE

Soup of the Day

Crumbed Chicken Tenders

With Lemon and Aioli

Crispy Beef Salad

With Honey Soy Dressing

MAIN COURSE

100g Grilled Fillet Steak

With Roasted Vegetables or Chips and Salad

Spaghetti Carbonara

With Bacon, Mushrooms and Parmesan Cheese

Salt and Pepper Squid

With Roasted Vegetables or Chips and Salad

DESSERT

Ice Cream Sundae

With Cream and Strawberries

Chocolate, Vanilla, Strawberry or Caramel

Two Courses 15.9

Three Courses 21.9

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VEGAN MENU

ENTREE

Toasted Ciabatta 11
*Cariole Extra Virgin Olive Oil, Balsamic,
Hazelnut Dukkah and Fried Olives | CN*

Pumpkin Arancini 12
Balsamic Tomato Chutney

Porcini Spring Rolls 18
Pickled Daikon and Soy Ginger Sauce

MAIN COURSE

Handmade Potato Gnocchi 28
*Spanish Onion, Semi-dried Tomato,
Olives and Herbed Passata*

Roasted Vegetable Curry 28
Steamed Rice | GF, CN

Vegetable Gyoza 28
*Mango Slaw, Beetroot Gel and
Soy Vinaigrette*

DESSERT

Poached Pear and Vanilla Sponge 14.9
Salted Caramel and Sorbet

Chocolate Banana Parfait 14.9
Honeycomb and Macadamia Praline | GF, CN

Eton Mess 14.9
Cassis Meringue, Vanilla Coconut Yoghurt and Fresh Berries | GF

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Sparkling Wine

Pirie Tasmania	12 / 59
Di Giorgio Merlot (200ml) Coonawarra, SA	11
Bleasdale Shiraz Langhorne Creek, SA	42
Umberto Prosecco	45
Alpha Box & Dice Prosecco McLaren Vale, SA	49
Chandon Brut Yarra Valley, VIC	55
Deviation Road 'Altair' Rose Adelaide Hills, SA	65
Arras Brut Elite	79
Rockford Black Shiraz Barossa Valley, SA	120

Champagne

Moet et Chandon Imperial Brut N.V.	110
Veuve Clicquot N.V.	130
Pol Roger N.V.	140
Moet et Chandon Imperial Rose N.V.	160
Perrier Jouet Belle Epoque Vintage 1996	295
Sir Winston Churchill 1996	350
Dom Perignon 2010	400
Dom Ruinart 1996	400
Krug 1996	990

Chardonnay

Kooyong 'Clonale' 2018 Mornington Peninsula, VIC	10 / 48
Vasse Felix 2019 Margaret River, WA	48
Shaw & Smith M3 2019 Adelaide Hills, SA	79
Leeuwin Estate Art Series 2017 Margaret River, WA	140

Riesling

Wirra Wirra 'The Lost Watch' 2020 Adelaide Hills, SA	9 / 42
Rockford 2018 Eden Valley, SA	48
Clonakilla 2017 Canberra District, ACT	49
Grosset Polish Hill 2018 Clare Valley, SA	90

Sauvignon Blancs & Blends

Mount Lofty Ranges 2020 Adelaide Hills, SA	10 / 48
Cape Mentelle Sauvignon Blanc Semillon 2019 Margaret River, WA	48
Cloudy Bay Sauvignon Blanc 2019 Marlborough, NZ	65

White Varietals

Deviation Road Pinot Gris 2020 Adelaide Hills, SA	9 / 42
Innocent Bystander Moscato 2019 Blend of Areas, VIC	35
Rockford White Frontignac 2020 Barossa Valley, SA	42
Tyrells HVD Semillon 2013 Hunter Valley, NSW	55

Shiraz

Mollydooker 'The Boxer' Shiraz 2019 McLaren Vale, SA	11 / 54
Torbreck 'Woodcutters' 2019 Barossa Valley, SA	54
Best's Bin 1 Shiraz 2017 Great Western, VIC	48
First Drop 'Mother's Milk' Shiraz 2019 Barossa Valley, SA	46
D'arenberg 'Dead Arm' 2017 McLaren Vale, S.A.	120
Mollydooker Velvet Glove 2017 McLaren Vale, S.A.	295
Torbreck 'Run Rig' 2016 Barossa Valley, S.A.	375
Penfolds Grange 2014 Barossa Valley, S.A.	895

Cabernet Sauvignon

Zema Estate 2015 Coonawarra, SA	10 / 48
D'arenberg 'High Trellis' 2017 McLaren Vale,	42
Majella 2017 Coonawarra, SA	60
Fraser Gallop 'Parterre' 2014 Margaret River, WA	65
Rockford 'Rifle Range' 2017 Barossa Valley, SA	95

Red Varietals & Blends

Turkey Flat 'Butchers Block' GSM 2017 Barossa Valley, SA	9 / 42
Santa Cristina Sangiovese 2018 Tuscany, Italy	38
Pike & Joyce Pinot Noir 2019 Adelaide Hills, SA	42
Mollydooker 'The Scooter' Merlot 2019 McLaren Vale, SA	45
SC Pannell Grenache Shiraz Touriga 2017 McLaren Vale, SA	50
Terrazas Malbec 2017 Mendoza, Argentina	55
Ashton Hills Piccadilly Valley Pinot Noir 2018 Adelaide Hills, SA	59
Prunotto 'Occhetti' Nebbiolo 2019 Monteu Roero, Italy	75
Stefano Lubiano Estate Pinot Noir 2018 Tasmania	95
Yalumba 'Signature' Cabernet Shiraz 2015 Barossa Valley, SA	105
Clos Saint-Denis Grand Cru Pinot Noir 2007 Burgundy, France	250

Chilled Light Reds

Turkey Flat Rose 2020 Barossa Valley, SA	9.5 / 46
Bird in Hand Rose 2020 Adelaide Hills, SA	42
Farr Rising Saignee 2019 Geelong, VIC	60

Fortifieds

Galway Pipe Grand Tawny 12 y.o.	9
Campbells Classic Muscat	9
Campbells Classic Topaque	9
Kalleske JMK Shiraz VP	9
De Bortoli Noble One Botrytis	10
D'arenberg Nostalgia Rare Tawny	10
Royal Tokaji 5 Puttonyos	14
Penfolds Grandfather Rare Tawny 20 y.o.	18

60ml