

CRUSOE'S.
RESTAURANT

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Chef's Choice Menu

Shared to the Table (min of 2 people)

A selection of items, as chosen by the Chef

Please inform staff of any dietary requirements

3 Course

95pp

4 Course

110pp

Breads

Mustard, Honey and Three Cheese v 11

Garlic and Herb Focaccia v 11

Toasted Ciabatta 11

Extra Virgin Olive Oil & Balsamic, Hazelnut Dukkah & Apple Pear Chutney LF | CN | VEA

Coffin Bay Oysters

Natural with Mignonette & Lemon GF | LF 3.9

Natural with Gin Granita, Cucumber & Lime GF | LF 4.5

Panko Crumbed with Lemon Mayo & Tobiko LF 4.5

Kilpatrick with Smoked Bacon GF | LF 4.5

Small Bites

Wild Mushroom Arancini 18

Truffle Aioli & Pancetta VEA

Caramelised Leek and Brie Tart 18

Beetroot Relish, Roasted Walnuts & Slaw V | CN

Hanoi Crisp Parcels 18

Coconut Curry Potage & Pickled Ginger GF | V | VEA

Beef Carpaccio 22

Capers, Rocket & Truffle Aioli GF | LF

Saffron Seafood Risotto 26

Crème Fraiche & Grana Padano GF | VEA

Nonya Style Beef Satays 26

Toasted Peanuts, Coriander & Pickled Cucumber GF | LF | CN

Palate Cleanser

Green Apple & Mint GF | LF | VEA 8

Blood Orange & Montenegro GF | LF | VEA 12

Signature Dishes

Lamb and Butternut Ragout 34

Pappardelle, Ricotta & Sage VEA

Chicken Roulade 36

Chestnut & Herb Farce, Dauphinoise & Apricot Glaze CN | GF

Roasted Pork Belly 38

Celeriac Cream, Bourbon Poached Pear & Charred Onions GF

Macadamia Crusted Barramundi 38

Saffron Mash, Brown Buttered Yoghurt & Cavolo Nero CN

Braised Beef Short Rib 40

Pot Roasted Vegetables, Fried Parsnip & Shiraz Jus GF

Prawn and Scallop Tortellini 44

Paprika Oil & Bisque

200g Grain Fed Eye Fillet 44

Confit Carrot Puree, Sautéed Shitake & Shiraz Jus GF

Sides

Saffron Mash with Buttery Crumbs v 9

Sauteed Seasonal Greens GF | V | VEA 9

Pot Roasted Vegetables with Sticky Balsamic GF | LF | VEA 11

Hand Cut Duck Fat Chips GF | LF 12

Baby Cos Caesar Salad 12

NO SEPARATE ACCOUNTS PLEASE

V - VEGETARIAN

GF - GLUTEN FREE

LF - LACTOSE FREE

CN - CONTAINS NUTS

VEA - VEGAN AVAILABLE

Most meals can be altered to suit Dietary Requirements

Additional charges apply for any extras

CRUSOE'S.

RESTAURANT

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

NO SEPARATE ACCOUNTS PLEASE

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

CRUSOE'S.

RESTAURANT

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

SET MENU 1 | \$80.00 PER PERSON

Bread Rolls with Whipped Butter

ENTRÉE

Panko Crumbed Oysters

Wakame and Sauce Gribiche **LF**

Minted Pea Arancini

Parmesan Cream and Asparagus Chips **V**

Nonya Style Beef Satays

Toasted Peanuts, Coriander and Pickled Cucumber **GF | LF | CN**

MAIN COURSE

Handmade Gnocchi

Heirloom Tomatoes, Pinenuts and Sage Cream **V | CN**

Braised Beef Short Rib

Mash, Saffron Butter and Shiraz Jus **GF**

Confit Chicken

Roasted Kipfler Potatoes, Prosciutto & Honey Yoghurt

Shared to the table

Pot Roasted Vegetables with Sticky Balsamic **GF | LF | V**

Garden Salad with White Balsamic Vinaigrette **GF | LF | VE**

DESSERT

Salted Caramel Parfait

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

Raspberry Panna Cotta

White Chocolate Crème, Fresh Berries and Cassis **GF**

Warm Pear Tart

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

SET MENU 2 | \$95.00 PER PERSON

Bread Rolls with Whipped Butter

ENTRÉE GRAZING PLATTERS

Shared to the table

Natural Oysters with Mignonette & Lemon **GF | LF**

Kataifi King Prawns with Citrus Salad & Avocado Aioli **LF**

Nonya Style Beef Satays with Toasted Peanuts & Pickled Cucumber **GF | LF | CN**

Pea & Mint Arancini with Parmesan Cream **V**

MAIN COURSE

200g Grain Fed Eye Fillet

Fried Enoki, Potato Dauphinoise and Shiraz Jus

Prawn and Crab Tortellini

Paprika Oil and Bisque

Tasmanian Salmon Fillet

Citrus Glaze, Roasted Vine Tomatoes and Saffron Mash **GF**

Confit Chicken

Roasted Kipfler Potatoes, Prosciutto & Honey Yoghurt **GF**

Shared to the table

Sautéed Seasonal Greens **GF | V**

Pear, Rocket and Parmesan Salad **GF | V**

DESSERT GRAZING PLATTERS

Shared to the table

Australian Cheese Selection **CN**

Adel Blue, Cheddar & Triple Cream Brie

with Plum Paste, Muscatels and Fresh Fruit

And an assortment of

Salted Caramel Parfait with Honeycomb and Roasted Peanuts **GF | CN | V**

Raspberry Panna Cotta with White Chocolate Crème and Fresh Berries **GF**

Churros with Chocolate Ganache & Cream Chantilly **V**