

CRUSOE'S.  
RESTAURANT

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## Breads

Mustard, Honey and Three Cheese V	11
Garlic and Herb V	11
Toasted Turkish Bread	11
<i>Extra Virgin Olive Oil &amp; Balsamic, Hazelnut Dukkah &amp; Apple Pear Chutney CN   LF   VEA</i>	

## SA 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
<i>Truffle Aioli &amp; Pancetta VEA</i>	
Caramelised Leek and Brie Tart	18
<i>Beetroot Relish, Roasted Walnuts &amp; Slaw CN   V</i>	
Blood Orange Cured Salmon	22
<i>Beetroot Mayo, Pickled Onions &amp; Dressed Rocket GF   LF</i>	
Sake BBQ Squid	26
<i>Grilled Watermelon, Whipped Feta, Mint &amp; Lemon GF</i>	
Nonya Style Beef Satays	26
<i>Toasted Peanuts, Coriander &amp; Pickled Cucumber GF   LF   CN</i>	

## Palate Cleanser

Green Apple & Mint GF   LF   VEA	8
Blood Orange & Montenegro GF   LF   VEA	12

## Signature Dishes

Gnocchi Parisienne	32
<i>Sage Butter, Feta &amp; Heirloom Tomatoes V   VEA</i>	
Chicken Roulade	36
<i>Saffron Mash, Honey Glazed Carrots &amp; Bordelaise GF   CN</i>	
Crispy Skin Barramundi	38
<i>Garlic Prawn Croquette, Fresh Salsa, Lemon &amp; Herb Butter</i>	
Confit Duck Leg	38
<i>Cranberry Jus, Cauliflower Cream, Orange &amp; Fennel Salad GF</i>	
Braised Beef Short Rib	40
<i>Pot Roasted Vegetables, Fried Parsnip &amp; Shiraz Jus GF</i>	
Prawn and Crab Tortellini	44
<i>Paprika Oil &amp; Bisque</i>	
200g Grain Fed Eye Fillet	44
<i>Confit Carrot Puree, Fried Enoki &amp; Shiraz Jus GF</i>	

## Sides

Saffron Mash with Buttery Crumbs V	9
Sauteed Seasonal Greens GF   LF   VEA	9
Pot Roasted Vegetables GF   LF   VEA	12
Hand Cut Duck Fat Chips GF   LF	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*

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## Something Sweet

**Dark Chocolate Fondant** 15.9  
*Double Cream, Raspberry and Pistachio Tuile* CN | V

**Basque Cheesecake** 15.9  
*Sherry Braised Fruits, Lemon Curd and Meringue* V | GFA

**Vanilla Crème Brûlée** 15.9  
*Streusel, Poached Pear and Rhubarb Gel* V | GFA

**Affogato Frangelico** 18.9  
*Chocolate Macaron and Vanilla Bean Ice-Cream* V | GFA | CN

**Cheese Selection** CN POA  
*An assortment of Local and Imported Cheeses served with Muscatels, Honey Roasted Pecans and Condiments*

## 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*

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GFA - Gluten Free Available

CN - Contains Nuts

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**Coffee** 5.2  
*Short Black - Cappuccino - Flat White - Macchiato - Long Black - Latté - Hot Chocolate Chai Latté - Chai Tea*

**Tea** 5.2  
*Peppermint - English Breakfast - Earl Grey - Chamomile - Sencha - Green Tea & China Jasmine*

Coffee and Tea served with Chocolates

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## CHILDREN'S MENU

### ENTREE

#### Chicken Wings

*With Honey Soy Sauce*

#### Vegetable Spring Rolls

*With Sweet Chilli Sauce*

#### Chicken & Bacon Salad

*With Lettuce, Tomato, Cucumber & Mayo*

### MAIN COURSE

#### Cheeseburger

*With Chips & Tomato Sauce*

#### Spaghetti Carbonara

*With Bacon, Mushrooms and Parmesan Cheese*

#### Beef or Chicken Schnitzel

*With Chips, Gravy and Garden Salad*

### DESSERT

#### Chocolate Pudding

*With Ganache & Ice-Cream*

#### Vanilla Ice-Cream Sundae

*With Whipped Cream & Topping  
(Chocolate, Strawberry, Caramel or Vanilla)*

**Two Courses 17.9**

**Three Courses 23.9**

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### Sparkling Wine

Jansz Premium Cuvee Brut	
Di Giorgio Merlot (200ml) Coonawarra, SA	
Bleasdale Shiraz Langhorne Creek, SA	
Umberto Prosecco	
Deviation Road 'Altair' Rose Adelaide Hills, SA	
Daosa Adelaide Hills, SA	
Arras Brut Elite	
Rockford Black Shiraz Barossa Valley, SA	

### 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 Ruinart 1996	400
Krug 1996	990

### Chardonnay

Kooyong 'Clonale' 2019 Mornington Peninsula, VIC	48
Vasse Felix 2019 Margaret River, WA	48
William Fevre Petit 2019 Chablis, France	59
Shaw & Smith M3 2019 Adelaide Hills, SA	79
Leeuwin Estate Art Series 2017 Margaret River, WA	140

### Riesling

Jim Barry Watervale Riesling 2021 Clare valley, SA	8 / 38
Pikes 2021 Clare Valley, SA	45
Rockford 2019 Eden Valley, SA	48
Clonakilla 2017 Canberra District, ACT	49
Shaw & Smith Riesling 2021 Adelaide Hills, SA	55
Grosset Polish Hill 2018 Clare Valley, SA	90

### Sauvignon Blancs & Blends

Sidewood Estate Sauvignon Blanc 2021 Adelaide Hills, SA	10 / 48
Mount Lofty Ranges 2021 Adelaide Hills, SA	48
Cape Mentelle Sauvignon Blanc Semillon 2019 Margaret River, WA	48
Cloudy Bay Sauvignon Blanc 2020 Marlborough, NZ	65

### White Varietals

Innocent Bystander Moscato 2020 Blend of Areas, VIC	35
Deviation Road Pinot Gris 2021 Adelaide Hills, SA	42
Rockford White Frontignac 2021 Barossa Valley, SA	45
Coriole Fiano 2020 McLaren Vale, SA	45
Hahndorf Hill GRU Gruner Vertiliner 2020 Adelaide Hills, SA	49
Marc Bredif Chenin Blanc 2020 Vouvray, France	49
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 2018 Great Western, VIC	48
First Drop 'Mother's Milk' Shiraz 2020 Barossa Valley, SA	46
Shaw & Smith Shiraz 2019 Adelaide Hills, SA	80
D'arenberg 'Dead Arm' 2017 McLaren Vale, SA	120
Mollydooker Velvet Glove 2017 McLaren Vale, SA	295
Torbreck 'Run Rig' 2016 Barossa Valley, SA	375
Penfolds Grange 2014 Barossa Valley, SA	895

### Cabernet Sauvignon

Zema Estate 2016 Coonawarra, SA	48
D'arenberg 'High Trellis' 2018 McLaren Vale, SA	42
Majella 2018 Coonawarra, SA	60
Fraser Gallop 'Parterre' 2017 Margaret River, WA	65
Rockford 'Rifle Range' 2017 Barossa Valley, SA	110

### Red Varietals & Blends

Turkey Flat 'Butchers Block' GSM 2017 Barossa Valley, SA	42
Santa Cristina Sangiovese 2018 Tuscany, Italy	38
Pike & Joyce Pinot Noir 2020 Adelaide Hills, SA	42
Mollydooker 'The Scooter' Merlot 2019 McLaren Vale, SA	45
SC Pannell Tempranillo 2019 McLaren Vale, SA	50
Seppeltsfield Grenache 2021 Barossa Valley, SA	50
Terrazas Malbec 2017 Mendoza, Argentina	55
Ashton Hills Piccadilly Valley Pinot Noir 2020 Adelaide Hills, SA	59
Bondor Nero 2020 McLaren Vale, SA	60
Prunotto 'Occhetti' Nebbiolo 2019 Monteu Roero, Italy	75
Bay of Fires Pinot Noir 2019 Tasmania	90
Yalumba 'Signature' Cabernet Shiraz 2016 Barossa Valley, SA	105
Clos Saint-Denis Grand Cru Pinot Noir 2007 Burgundy, France	250

### Chilled Light Reds

Turkey Flat Rose 2021 Barossa Valley, SA	9.5 / 46
Bird in Hand Rose 2021 Adelaide Hills, SA	46
Rockford Alicante Bouchet 2021 Barossa Valley, SA	49

### 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

VINTAGES SUBJECT TO CHANGE WITHOUT NOTICE

**SET MENU 1 | \$80 PER PERSON**

*Bread Rolls with Whipped Butter*

**Entree**

**Panko Crumbed Oysters**

*Lemon Mayo and Tobiko* LF

**Wild Mushroom Arancini**

*Truffle Aioli and Pancetta* VA

**Nonya Style Beef Satays**

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

**Main Course**

**Gnocchi Parisienne**

*Sage Butter, Feta & Heirloom Tomatoes* V | VEA

**Braised Beef Short Rib**

*Saffron Mash, Fried Parsnip and Shiraz Jus* GF

**Chicken Roulade**

*Honey Glazed Carrots & Bordelaise* GF | CN

*Shared to the table*

Pot Roasted Vegetables with Sticky Balsamic GF | LF | V  
Garden Salad with White Balsamic Vinaigrette GF | LF | VE

**Dessert**

**Basque Cheesecake**

*Sherry Braised Fruits, Lemon Curd and Meringue* V | GFA

**Espresso Tart**

*Gianduja Ganache, Royaltine and Fresh Berries* CN

**Vanilla Creme Brulee**

*Streusel, Poached Pear and Rhubarb Gel* V | GFA

Set menus are compulsory and only available for bookings of 13 people & above.

Bookings must be confirmed one week prior to reservation.

Cannot be used in conjunction with any other offer, voucher or entertainment card. Menu subject to change. T&Cs apply.

## SET MENU 2 | \$95 PER PERSON

*Bread Rolls with Whipped Butter*

### Entree Grazing Platters

*Shared to the table*

#### An assortment of

*Natural Oysters with Mignonette and Lemon GF | LF*  
*Panko Crumbed Prawns with Citrus Salad and Lemon Mayo LF*  
*Cured Meats, Baked Camembert and Condiments GF*  
*Wild Mushroom Arancini with Truffle Aioli and Pancetta*

### Main Course

#### 200g Grain Fed Eye Fillet

*Confit Carrot Puree, Fried Enoki and Shiraz Jus GF*

#### Prawn and Crab Tortellini

*Paprika Oil and Bisque*

#### Crispy Skin Barramundi

*Garlic Prawn Croquette, Fresh Salsa, Lemon & Herb Butter*

#### Confit Duck Leg

*Cranberry Jus, Cauliflower Cream, Orange & Fennel Salad GF*

*Shared to the table*

*Sautéed Seasonal Greens GF | V*  
*Rocket & Citrus Salad GF | LF | VEA*

### Dessert Grazing Platters

*Shared to the table*

#### Cheese Selection CN

*Local and Imported Cheeses served with Muscatels,  
Honey Roasted Pecans and Condiments*

#### And an assortment of

*Espresso Tart with Gianduja Ganache, Royaltine and Fresh Berries CN*  
*Vanilla Bean Panna Cotta with Rhubarb Gel and Meringue GF*  
*Dark Chocolate Fondant with Double Cream, Raspberry and Pistachio Tuile CN | V*

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