

ST RESTAURANT MENU

summer 2017

shared tasting menu | 55pp

TO START

soy roasted almonds | 6

marinated olives | 6

cuca anchovy tin | 9

house pickles | 6

grilled focaccia | 2.5

CHARCUTERIE + CURED

nino's prosciutto 50g | SA | 16

nino's copacollo spicy 50g | SA | 14

nino's pressata mild 50g | SA | 15

'nduja on toast | paprika | parsley | 15

chicken liver parfait pickled hills cherries, fruit sourdough | 20

VEGETABLE + SALAD

watermelon + tomato salad, sweet ginger, thai basil | 16

tempura zucchini flowers, chilli oil, hummus | 18

grilled broccoli, buffalo yogurt, honey, roasted almonds | 18

pan fried gnocchi, new season squash, buerre blanc, hazelnuts | 30

caramelized local figs, woodside curd, grilled focaccia | 18

MEAT + FISH

MB battered local garfish, iceberg lettuce, cucumber, sauce gribiche | 30

slow roasted fleurieu lamb shoulder, muhammara, pickled eggplant | 34

pan fried skate, brown caper butter, mussels, lentils, grilled lemon | 34

grilled yorke peninsula squid, charred tomato, crisp prosciutto, roasted fennel | 32

tea smoked gawler river spatchcock, agrodolce radicchio, green harissa (serves 2) | 42

~ please note all dishes are best enjoyed shared.

~ if you have any dietary requirements please inform our staff

ST RESTAURANT MENU

summer 2017

SWEETS + CHEESE

petit four | 4 ea

daily dessert | 12

affogato w frangelico, coffee, vanilla bean ice cream | 12

fourme d'ambert - blue (FRA) | 12

bouche d'affinois - soft (FRA) | 12

onetik chebris - semi hard (FRA) | 12

selection of three cheeses - 25

DIGESTIVES ~

housemade limoncello (NRWD) 7

evangelista abruzzo punch (ITA) 9

amaro montenegro (ITA) 9

valdespina pedro ximenez (SPA) 9.5

2005 porto magalhaes lbv port (PGL) 9

2009 sainte-croix-du-monte botrytis semillion (375ml) (FRA) 38

coffee and tea 4



BAR MENU

Summer 2017

TO START

soy roasted almonds | 6

marinated olives | 6

cuca anchovy tin | 9

house pickles | 6

grilled focaccia | 2.5

fried haloumi, red grapes | 12

chips, chilli salt | 12

CHARCUTERIE + CURED

nino's prosciutto 50g | SA | 16

nino's copacollo spicy 50g | SA | 14

nino's pressata mild 50g | SA | 15

chicken liver parfait pickled hills cherries, fruit sourdough | 20

'nduja on toast | paprika | parsley | 15

BREAD + MEAT

fried garfish burger, brioche, iceberg, gribiche | 18

"cheese and toast", peach, basil, grilled focaccia | 20

braised beef brisket burger, brioche, kimchi, MOTA sauce | 18

CHEESE

fourme d'ambert - blue (FRA) | 12

bouche d'affinois - soft (FRA) | 12

onetik chebris - semi hard (FRA) | 12

selection of three cheeses - 25

