



# ALMOST SPRING TASTING MENU

OUR RENOWNED SEASONAL TASTING MENU IS DESIGNED TO SHARE, WITH THE OPTION OF ENJOYING A SPECIFICALLY MATCHED WINE WITH EACH DISH. ALTERNATIVELY, DISHES ARE LISTED INDIVIDUALLY ON THE NEXT PAGE.

**\$59 pp FOR FIVE COURSES OR  
\$74 pp INCLUDING MENU MATCHED WINES**

**CHOICE OF CRUMBED ESCARGOTS OR CRUMBED HINDMARSH VALLEY HALOUMI**  
both flavoured with garlic, parsley and citrus zest, accompanied by a winter garden salad with a light horseradish dressing, and béarnaise sauce  
**2010 PENNY'S HILL 'THE AGREEMENT' ADELAIDE HILLS SAUVIGNON BLANC**

**WILLUNGA SPICED BROCCOLI AND  
HINDMARSH VALLEY DAIRY CHÈVRE SOUP**  
with a hint of chilli, lemon zest and finished with pickled walnut  
**2010 MR. RIGGS WATERVALE RIESLING**

**MARINATED WILD ABALONE, OCEAN JACKET AND LOCAL SQUID**  
grilled and served with a potato and ginger velvet, dried wakami and preserved limes  
**2009 MR. RIGGS 'COLD CHALK' ADELAIDE HILLS CHARDONNAY**

**QUAIL PEARL BARLEY RISOTTO**  
twice cooked quail breast, with fresh French Chanterelles and a quail braise  
**2008 MR. RIGGS 'OUTPOST' COONAWARRA CABERNET**

**BEEF BOURGUIGNON**  
accompanied by kale, baby carrots, and mashed potato with Comté and Raclette cheese  
**2008 PENNY'S HILL 'THE SKELETON KEY' McLAREN VALE SHIRAZ**

**SIDE DISHES ALL \$10.50**

**BABY COS AND ROASTED CAULIFLOWER SALAD**  
with seedless mandarins, hazelnuts and a prune dressing

**FRIED POTATOES WITH BUTTER PARSLEY OIL**





# ALMOST SPRING À LA CARTE MENU

DISHES START FROM LIGHT TO HEAVY, INCREASING IN SIZE. **ENJOY!**  
SATURDAYS, SUNDAYS & PUBLIC HOLIDAYS: MINIMUM TWO COURSES PER PERSON

<b>CASALINGA ROLLS</b> served with extra virgin olive oil and 25 year old balsamic OR Paris Creek organic butter	3.75
<b>THE KITCHEN DOOR BLEND OF WILD MIXED OLIVES</b>	5.75
<b>NATURAL COFFIN BAY OYSTERS</b> with spring onions pickled in shallot vinegar and chervil SUGGESTED WINE: 2009 MR. RIGGS "VOR-GS" ADELAIDE HILLS RIESLING	½ 16 Full 30
<b>CRUMBED HINDMARSH VALLEY HALOUMI</b> flavoured with garlic, parsley and citrus zest, accompanied by a winter garden salad with a light horseradish dressing, and béarnaise sauce SUGGESTED WINE: 2010 PENNY'S HILL 'THE AGREEMENT' ADELAIDE HILLS SAUVIGNON BLANC	16.50
<b>CRUMBED ESCARGOTS</b> flavoured with garlic, parsley and citrus zest, accompanied by a winter garden salad with a light horseradish dressing, and béarnaise sauce SUGGESTED WINE: 2010 PENNY'S HILL 'THE AGREEMENT' ADELAIDE HILLS SAUVIGNON BLANC	16.50
<b>WILLUNGA SPICED BROCCOLI AND HINDMARSH VALLEY DAIRY CHÈVRE SOUP</b> with a hint of chilli, lemon zest and finished with pickled walnut SUGGESTED WINE: 2010 MR. RIGGS WATERVALE RIESLING	13
<b>MARINATED WILD ABALONE, OCEAN JACKET AND LOCAL SQUID</b> grilled and served with a potato and ginger velvet, dried wakami and preserved limes SUGGESTED WINE: 2009 MR. RIGGS 'COLD CHALK' ADELAIDE HILLS CHARDONNAY	38
<b>QUAIL PEARL BARLEY RISOTTO</b> twice cooked quail breast, with fresh French Chanterelles and a quail braise SUGGESTED WINE: 2008 MR. RIGGS 'OUTPOST' COONAWARRA CABERNET	27
<b>BEEF BOURGUIGNON</b> accompanied by kale, baby carrots, and mashed potato with Comté and Raclette cheese SUGGESTED WINE: 2008 PENNY'S HILL 'THE SKELETON KEY' MCLAREN VALE SHIRAZ	27
<b>WILD RABBIT AND PORK HOUSE MADE SAUSAGE</b> with pan fried chilli and garlic scented broccolini, pear and parsnip mash and a game glace SUGGESTED WINE: 2008 MR. RIGGS 'YACCA PADDOCK' ADELAIDE HILLS TEMPRANILLO	33
<b>CLARE VALLEY GOLD SCOTCH FILLET</b> aged at The Kitchen Door, served with pommes frites and béarnaise sauce SUGGESTED WINE: 2008 MR. RIGGS MCLAREN VALE SHIRAZ	48
<b>SIDE DISHES</b>	10.50
<b>BABY COS AND ROASTED CAULIFLOWER SALAD</b> with seedless mandarins, hazelnuts and a prune dressing	
<b>FRIED POTATOES WITH BUTTER PARSLEY OIL</b>	