**APPETISER**

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| Swagmans campfire damper | 10 |
| Zucchini fritters, lemon aioli (v, gf) | 10 |
| Duck & madeira pate, fig compote, ciabatta | 12 |
| Peking duck pies, lime sambal | 12 |
| Szechuan beef fillet bites | 12 |

**TASTING PLATE**

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| *Antipasto:* chargrilled zucchini, sautéed mushrooms, roasted capsicum, overnight tomatoes, baked fetta, kalamata olives, pesto, zucchini fritters, ciabatta (v) | for 1 20 / for 2 28 |
| *Charcuterie:* house & local smallgoods, duck & madeira pate, smoked almonds, pickles, ciabatta | for 1 22 / for 2 35 |
| *Rising Sun:* sticky braised pork belly, swagmans damper, peking duck pie, beer battered scallop kilpatrick | for 1 23 / for 2 38 |

**ENTRÉE**

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| Soup of the day with chef’s choice of accompaniment | 14 |
| Wild mushroom arancini with tomato sugo, pesto, parmesan crisp (v, gf) | 13 |
| House made pasta of the day | 20 |
| Chef’s selection risotto | 20 |
| Beer battered scallops kilpatrick | 15 |
| Sticky braised pork belly with green apple, herbs, slaw, salted peanut caramel (gf) | 19 |

v - vegetarian gf - gluten free

**MAIN**

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| Beer battered zucchini flowers stuffed with goats cheese & thyme, apple & fennel salad, pesto, sticky balsamic (v) | 33 |
| House made pasta of the day | 36 |
| Chef’s selection risotto | 36 |
| Fish of the day with seafood chowder | 38 |
| Chicken, pancetta, raisin & muscat roulade, wilted greens, pedro ximenez & shiraz glaze (gf) | 36 |
| Duck a l’orange (confit leg, breast cooked to order) with cointreau glaze & quinoa (gf) | 39 |
| Rabbit, mushroom, tarragon, potato pot pie with chef’s vegetable accompaniment | 36 |
| Sticky braised pork belly with green apple, herbs, slaw, salted peanut caramel (gf) | 37 |
| Braised onkaparinga valley venison shoulder with red cabbage, vanilla pumpkin purée, red wine glaze (gf) | 37 |
| Beef fillet (200g, msa graded) with smoked bone marrow, wild mushroom tart, potato purée, green peppercorn & cognac jus | 42 |
| Rib eye (500g) with three cheese baked shallot, fat potato chips, red wine jus | 59 |

**SIDE**

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| Salad of rocket, pear & parmesan, walnuts, apple cider, pear balsamic (v, gf) | 10 |
| Crisp asian green apple, herb slaw (v, gf) | 10 |
| Pan fried green beans, butter, flaked almonds (v, gf) | 10 |
| Brussel sprouts with maple syrup and pancetta | 10 |
| Oven roasted duck fat potatoes, rosemary salt (gf) | 10 |
| Pan fried, seasonal mixed vegetables in butter (v, gf) | 10 |
| Fat potato chips, rosemary salt (v) | 10 |
| House bread, butter, olive oil, balsamic | 2.5pp |

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