

GAME DAY

Hill of Grace Restaurant

- AT ADELAIDE OVAL -

ADELAIDE CROWS V. WEST COAST EAGLES

— 26 August 2016

STARTER

Inihaw Chicken Tails and Leather Jacket Cheeks

Quince Puree, Sea Urchin Emulsion, Salmon Roe, Desert Limes

Port Lincoln Octopus

Pear Puree, Poached Beurré Bosc Pear, San José Cotechino, Verjuice

ENTRÉE

Roasted Heirloom Carrots

Carrot Mousse, Carrot Gel, Goats Curd, Carrot Jam, Black Dirt

Coorong Wild Seafood Mullet

Burnt Rice and San José Lardo, Salted Egg, Pickled Onions, Port Lincoln Sardine Custard

MAIN

Robarra Barramundi

Warrigal Greens, Iceplant, Karkalla, Kinkawooka Mussel and Spring Onion Broth

Milk Braised Murray Land Lamb Neck

Roasted Milk Curds, Broccolini, Bunya Nut and Goats Cheese Puree

Adobo Shorthorn Beef Cheek

Grilled Adobo Diabe Oyster Mushroom, Outback Pride Muntries and Quandongs, Crispy Pig Ears

SIDES (\$15 EACH)

Local Mushrooms

Café De Paris Butter, Lemon Thyme Salt

Adelaide Hills Brussels Sprouts

Beerenberg Seeded Mustard, Sweet Onion

Mixed Leaves & Herb Salad

Citrus, Henschke Prue's Verjus & Pistachio Oil Dressing

DESSERT

Mandarin Mousse

Textures Of Mandarin, Chocolate Dacquoise

Chocolate Brownie

Henschke Wine Poached Nashi Pear, Pear Ice Cream, Meringue