



MANHATTAN ROOM



ENTRÉE

ATLANTIC SALMON JUNIPER CURED ATLANTIC SALMON, PICKLED APPLE & JICAMA, ARTICHOKE CHIPS W/ SALMON ROE	GF/NF/LF	\$20.00
BEEF CARPACCIO LOCAL SA RAW BEEF CARPACCIO, SMOKED PAPRIKA DRESSING W/ FRIED CAPERS & DILL	GF/NF/LF	\$21.00
PORK RAVIOLO BRAISED PORK FILLED RAVIOLO W/ SAFFRON PICKLED CUCUMBER RIBBON & TOMATO RICE CRACKER	NF/LF	\$19.00
BEETROOT BRAISED BALSAMIC BABY BULLS BLOOD BEETS, GOLDEN BEETS W/ HEIRLOOM CARROTS & PERSIAN FETTA	GF/NF/V	\$18.00
GRILLED PEAR SALAD GRILLED PEAR SALAD W/ BLUE CHEESE CRUMBS, WATERCRESS, RADICCHIO & BALSAMIC DRESSING	GF/NF/V	\$16.00

MAIN

EYE FILLET STEAK LOCAL SA EYE FILLET GRILLED STEAK, ROASTED BABY CARROTS W/ PARSNIP PURÉE AND ONION	GF/NF	\$36.00
CHICKEN GALANTINE POACHED CHICKEN CYLINDERS, WRAPPED IN PROSCIUTTO & FILLED W/ SPICED PUMPKIN, GRILLED MUSHROOM AND SOFT POLENTA	GF/NF	\$30.00
GRILLED LAMB CUTLETS SERVED MEDIUM W/ WARM HERBED POTATO SALAD, GREEN BEANS & ONION JAM SALSA	GF/NF	\$34.00
COORONG MULLET SA COORONG MULLET, SWEET HEIRLOOM TOMATO, CAPSICUM SOFRITO & SHAVED SQUID	GF/NF/LF	\$32.00
GRILLED KOHLRABI GRILLED KOHLRABI W/ GRILLED HALOUMI, LEMON SALSA & ZUCCHINI FLOWER	NF/V	\$28.00

SIDES

BROCCOLINI / SNAPS BROCCOLINI & SUGAR SNAP PEAS COVERED IN BEURRE NOISSETTE BUTTER W/ TOASTED ALMONDS	GF/V	\$11.00
CAULIFLOWER & CHEESE ROASTED GOLDEN CAULIFLOWER W/ BLUE CHEESE SAUCE	NF/V	\$14.00
CHAT POTATO SMASHED BABY POTATOES FRIED & BAKED CRISPY, SEASONED W/ CAFÉ DE PARIS BUTTER	NF/GF/V	\$10.00
BREAD ADELAIDE HILLS CARAWAY SEED CIABATTA LOAF W/ CULTURED BUTTER & SLICED CORNICHONS	NF/V	\$9.00

DESSERT

SAFFRON PEAR SAFFRON POACHED PEAR, RICH MASCARPONE & WHITE CHOCOLATE MOUSSE W/ MACADAMIA PRALINE	GF	\$12.00
ORANGE CATALANA SPANISH STYLE SET ORANGE AND CINNAMON CUSTARD, FRESH ORANGE W/ GOLDEN TOFFEE	NF/GF/V	\$13.00
RASPBERRY MILLE-FEUILLE CRISP LAYERS OF GOLDEN PUFF PASTRY, RASPBERRY PÂTISSERIE CREAM W/ FRESH RASPBERRIES	NF/V	\$14.00
THE PROPAGANDA PETITE FOURS SALTED CARAMEL SLICE, CHERRY CHOC TRUFFLE, HAZELNUT PANNA COTTA, CHOCOLATE ALMOND SLICE	V	\$22.00
CHEESE & CHARCUTERIE PLATE LOCAL SOFT, HARD & SMELLY CHEESES W/ TABLE GRAPES, FRESH APPLE, BAROSSA BARK, HOUSE MADE DUCK PATE & PROSCIUTTO	NF	\$28.00



SOHO LOUNGE



SAVOURY

CROQUETTES RICH, CREAMY CHEESE & PROSCIUTTO FILLED POCKET HERB CRUMBED W/ SWEET TOMATO JAM	NF	\$10.00
HALOUMI LA VERA HALOUMI CHEESE GRILLED GOLDEN SERVED W/ HOUSE TAPENADE & LEMON SALSA	V	\$18.00
CHIPS & FETTA CRUNCHY CHIPS COATED IN A CREAMED FETTA & OREGANO SPICE MIX	NF/V	\$11.00
PORK BELLY SKEWERS MURRAY VALLEY PORK BELLY COOKED SLOW W/ PINEAPPLE CHUTNEY & CRACKLE	GF/LF/NF	\$18.00
CAJUN FRIED CHICKEN SOUTHERN STYLE BONELESS SA CHICKEN, MAPLE SYRUP, WAFFLE AND HOT SAUCE	NF	\$18.00
EYE FILLET STEAK LATE NIGHT EYE FILLET STEAK W/ CHIPS, CARROTS AND BORDELAISE	GF/NF	\$36.00
GRILLED PEAR SALAD GRILLED PEAR SALAD W/ BLUE CHEESE CRUMBS, WATERCRESS, RADICCHIO & BALSAMIC DRESSING	V/NF/GF	\$16.00
CAULIFLOWER & CHEESE ROASTED GOLDEN CAULIFLOWER W/ BLUE CHEESE SAUCE	NF/V	\$14.00
CHEESE & CHARCUTERIE PLATE LOCAL SOFT, HARD & SMELLY CHEESES W/ TABLE GRAPES, FRESH APPLE, BAROSSA BARK, HOUSE MADE DUCK PATE & PROSCIUTTO	NF	\$28.00

DESSERTS

SAFFRON PEAR SAFFRON POACHED PEAR, RICH MASCARPONE & WHITE CHOCOLATE MOUSSE W/ MACADAMIA PRALINE	GF	\$12.00
ORANGE CATALANA SPANISH STYLE SET ORANGE AND CINNAMON CUSTARD, FRESH ORANGE W/ GOLDEN TOFFEE	NF/GF/V	\$13.00
RASPBERRY MILLE-FEUILLE CRISP LAYERS OF GOLDEN PUFF PASTRY, RASPBERRY PÂTISSERIE CREAM W/ FRESH RASPBERRIES	NF/V	\$14.00
THE PROPAGANDA PETITE FOURS SALTED CARAMEL SLICE, CHERRY CHOC TRUFFLE, HAZELNUT PANNA COTTA, CHOCOLATE ALMOND SLICE	V	\$22.00



DECODING THE CODES

V - VEGETARIAN	NF - NUT FREE
VG - VEGAN	LF - LACTOSE FREE
GF - GLUTEN FREE	