PARSONS
RESTAURANT

Entrees

KANGAROO ISLAND GARLIC SOURDOUGH V	Stone baked sourdough rubbed with roasted local garlic and native saltbush butter	18
KANGAROO ISLAND OYSTERS A	Choose from: Natural - lemon myrtle, finger lime pearls - GF, DF Kilpatrick - smoked chorizo, native pepper whisky glaze - DF	6 ea 6 ea
SOUTHERN CALAMARI GF, M	Native saltbush dusted calamari, green garlic, fermented chilli, preserved lemon and sweet potato crisps	22
PORK BITS GF, DF	Crisp pork belly ends, shaved apple and fennel, Emu Ridge cider and mustard barbecue sauce	20
KIS BOTANICALS SOUTHERN FISH GRAVLAX A	Southern pelagic fish cured with KIS botanicals, spent gin botanicals, thinly sliced with whipped goats curd, pickled cucumber, rye crisp and native herb oil	22
BABY GNOCCHI V, GF	Smoked burrata, roasted pumpkin, sage beurre noisette and pecorino	22

Sides

HOUSE SALAD GF, V, DF, VGO	Kangaroo Island honey and mustard dressing	12
BEER BATTERED CHIPS V, VGO	Aioli or Gravy	12
SEASONED WEDGES V	Sour Cream & Sweet Chilli	12
BROCCOLINI GF, V, VGO	Wok tossed and buttered	12
KIPFLER POTATOES GF, VG	Fried and crispy	12

ALL PUBLIC HOLIDAYS INCUR A 15% SURCHARGE ON ALL ITEMS

V VEGETARIAN | **VO** VEGETARIAN OPTION | **VG** VEGAN | **VGO** VEGAN OPTION
GF GLUTEN FREE | **GFO** GLUTEN FREE OPTION | **DF** DAIRY FREE | **DFO** DAIRY FREE OPTION
SEAFOOD: **A** AUSTRALIAN | **I** IMPORTED | **M** MIXED

Mains

SOUTHERN RANGES BEEF EYE FILLET GF	Chargrilled and cooked to your liking, truffled potato purée, native pepperberry jus, broccolini and Kangaroo Island garlic saltbush butter	46
SLOW ROASTED LAMB SHOULDER GF, DF	With white bean and rosemary purée, roasted heirloom carrots, salsa verde and red wine jus	42
CRISP PORK BELLY GF, DF	Twice-cooked pork belly with romesco, chargrilled spring onions and spinach chive oil	38
PAN FRIED SEASONAL SOUTHERN FISH GF, A	Today's seasonal South Australian fish with kipfler potatoes, pickled shaved fennel and lemon béarnaise	40
ROASTED PUMPKIN & WHIPPED RICOTTA V	With pearl couscous, burnt honey, toasted hazelnuts, sage and pumpkinseed gremolata	32
CHARRED CAULIFLOWER VG, GF	Steamed, roasted and chargrilled cauliflower with smoked almond butter, chickpea & herb salad, currants, crisp capers and green tahini sauce	30
BABY GNOCCHI V, GF	Smoked burrata, roasted pumpkin, sage beurre noisette and pecorino	34
PANKO CRUMBED CHICKEN SCHNITZEL	Panko crumbed chicken breast, chips, house salad and your choice of sauce	28
	Add Parmigiana topping	5
SOUTH AUSTRALIAN FISH & CHIPS GFO, A	Today's South Australian fish, grilled or crumbed, chips, house salad and lemon	32
SLOW COOKED BRISKET BURGER GFO	Texan style dry-rubbed South Australian brisket, slow cooked and shredded with cheddar-chipotle sauce, rocket, seeded charcoal bun and chips	30
350g ANGUS RUMP STEAK GFO	Cooked to your liking with chips, house salad and your choice of sauce	38
LASAGNE & SALAD	Choose from:	
	Beef Lasagne with house salad	28
	Vegetarian Lasagne with house salad - V, GF	26

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Toppings & Sauces

SAUCES	Native pepperberry jus - GF, DF Red wine jus - GF, DF Gravy - GF, DF Mushroom - GF Lemon béarnaise - GF	7
GARLIC PRAWNS GF, M	Tossed in a creamy Kangaroo Island garlic sauce	16
SLIPPER LOBSTER GF, M	With native saltbush butter	16

Desserts

KANGAROO ISLAND PANNA COTTA	Buttermilk panna cotta, Kangaroo Island honey, lemon curd, poached pear and honeycomb	18
DARK CHOCOLATE CRÉMEUX GF	70% dark chocolate crémeux, salted caramel, cocoa crumble and espresso ice cream	18
ROASTED APPLE & RHUBARB CRUMBLE GF, DF	Warm roasted apple and rhubarb with dairy free ice cream	18
LEMON MYRTLE PARFAIT	Lemon myrtle parfait, white chocolate mousse, macadamia praline, native finger lime pearls with coconut sorbet	20

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