

Bartons Restaurant Group Menu (Dining)

Autumn Winter 10

TWO COURSE MENUS

\$43 per head

Chef's tasting plate for Entree
Choice of 3-5 Main Courses
Bread roll
Side salad

\$48 per head

Choice of 3-4 Entrées
Choice of 3-5 Main Courses
Bread roll
Side salad

\$44 per head

Choice of 3-5 Main Courses
Choice of 2 Desserts
Bread roll
Side salad

THREE COURSE MENUS

\$55 per head

Chef's tasting plate for Entree
Choice of 3-5 Main Courses
Choice of 2 Desserts
Bread roll
Side salad

\$57 per head

Chef's tasting plate for Entree
Choice of 3-5 Main Courses
Shared Cheese Plate
Bread roll
Side salad

\$59 per head

Choice of 3-4 Entrées
Choice of 3-5 Main Courses
Choice of 2 Desserts
Bread roll
Side salad

\$63 per head

Choice of 3-4 Entrées
Choice of 3-5 Main Courses
Shared Cheese Plate
Bread roll
Side salad

Next page lists dish options
Please ask about our specialty degustation menus.
Ask about specialty vegetarian options.

Bookings of 20-40 will have a maximum selection of four dishes per course.
Bookings of 40+ will have a maximum selection of three dishes per course.

CALEDONIAN HOTEL—NORTH ADELAIDE

219 O'Connell Street, North Adelaide, SA, 5006 p 08 8267 1375 email@caledonianhotel.com.au

www.caledonianhotel.com.au

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Entree

Fried calamari flavored with lemon, chilli salt and smoked paprika served with red pepper aioli

Grain fed beef carpaccio with rocket leaves, aioli, capers and reggiano

Goat's cheese fritters with confit tomato, walnuts, speck and mustard mayonnaise

Pistachio crusted buffalo mozzarella with beetroot, baby watercress and spiced vincotto

Main

MSA scotch fillet with potato crisps, roasted shallots, horseradish aioli, beetroot puree and jus

Premium pork cutlet with truffled cannellini beans, crispy speck, salt cured olives,
Porcini glaze and pangrattato

NT barramundi with roasted SA king prawns, fennel puree, baby spinach and white sambucca butter

Pan roasted chicken breast with duck sausage and pistachio stuffing, creamed potato and rich chicken jus

Handmade gnocchi with pumpkin, ricotta, burnt butter, hazelnuts, crispy sage and aged parmesan

Risotto with smoked chicken, wild mushrooms, braised leeks and thyme

Dessert

Honey and almond biscotti semi freddo with house made Florentines and hot fudge

Caramelized Limoncello tart with orange toffee syrup and white chocolate cream

Side Salad

Side of rocket and parmesan salad

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