



SEQUOIA

Organic House Made Sourdough 14

Freshly Baked, French AOC Butter, Rosemary

Coffin Bay Oysters – 6ea | ½ dozen 33 | dozen 62

Sequoia Sparkling Mignonette, 78 Degree Vodka Salmon Roe, Lemon

Oscietra Prestige ‘Kaviar’ Caviar | 20g 169

Caviar from the Sturgeon “Acipenser Gueldenstaedti”
crème fraiche, chives, blinis

Antipasti Board | *gfo, df* 79

Chef’s choice charcuterie, Section 28 cheese, olives, pickled
vegetables, house made grissini, lavosh and house made focaccia

to share

Sequoia Seafood Platter | *gf, df* 399

A celebration of South Australian seafood;
Coffin Bay oyster, Port Lincoln Prawns, Half Port Lincoln Crayfish,
served with Lemon and cocktail sauce



(gf – gluten free, df – dairy free, ve – vegetarian, v – vegan, o – option)



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Chicken Caesar Salad | *gfo* 34

Baby cos, double smoked bacon, croutons, Parmigiano- Reggiano

Burrata Salad | *gfo, vo* 34

house made thyme grissini, prosciutto crudo, macadamia pesto

Sequoia Garden Salad | *gf, df, v* 34

Avocado, asparagus, roasted pear, mixed lettuce, radish, French mustard dressing, almond, organic micro herbs

Mayura Station Wagyu Cheeseburger | *gfo* 34

Comté, house made brioche, pickles, fries

House Made triple cooked Kipfler Wedges 19

Desserts

House Made Sorbet Trilogy | *gfo, dfo, v, veo* 24

Seasonal Sorbet, Biscoff Sable

South Australian Cheese Board | *gfo, v* 34

House Made Quince Paste, Verjus Compote, House Made Lavosh, Grapes and local Honeycomb

Affogato | *gf* 22

Vanilla Ice cream, espresso with Frangelico or Baileys



RELAIS &
CHATEAUX

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