



SEQUOIA

Organic House Made Sourdough | gfo 7pp

Laucke Mills Flour, French AOC Butter, Rosemary

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

Sequoia Sparkling Mignonette, 78 Degree Vodka Salmon Roe, Lemon

Oscietra Prestige 'Kaviari' Caviar | 20g 139

Caviar from the Sturgeon "Acipenser Gueldenstaedtii"
crème fraîche, chives, blinis

starters

Duo of Char-Grilled Port Lincoln King Prawns | gf, dfo 34

Isigny Garlic Butter, Kaffir Lime, and Parsley Oil

Zucchini Flower Tempura | v, veo 28

78 Degree Vodka Tempura, Adelaide Hills Goat Cheese, Avocado Puree, Lime

Blue Swimmer Crab Dumplings 34

Herbed Cream Cheese, Citrus Foam, Crispy Wonton, Kaffir Lime

to share

Sequoia Seafood Platter | gf, df 399 (requires 24 hours notice)

A celebration of South Australian seafood;
Coffin Bay Oysters, Port Lincoln Prawns, Half Port Lincoln Crayfish, served with Lemon and Cocktail Sauce

Mayura Station MB 5 - 7

Rib Eye | gf, dfo 299/kg

Pepper Sauce and Morels Sauce, choice of 2 sides

mains

Scotch Fillet MB 5 | gf, dfo 99

Peppercorn Sauce, Potato Puree, Prosciutto Wrapped Asparagus

Glacier 51 Toothfish | df, gfo 79

Organic Ratatouille, Basil and Zucchini Foam, Cherry Tomato, Lemon Myrtle, Black Rice Cracker

House Made Gnocchi | v 59

Section 28 Cheese Cream, Roasted Macadamia, Local Roasted Pear

Organic Duck Breast | gfo, dfo 79

Pomme Dauphine, Roasted Rainbow Carrot, Penfolds Grandfather Jus

sides - 19ea

Chargrilled Seasonal Vegetable | roasted almonds | gf, v, ve

Potato Puree | gf, v

Adelaide Hills Garden Salad | gf, df, v, ve

House Made Triple Cooked Kipfler Wedges | v, df, gfo



**RELAIS &
CHATEAUX**

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