



SEQUOIA

Winter Menu

Starter

Organic Egg, Perfectly Cooked | *vo, gfo*

Shiitake espuma, guanciale crumb, sautéed wild mushrooms, Quercus Melanosporum black truffle

Roasted Organic Capsicum | *gf, dfo*

Wagyu tenderloin, traditional ragout, 48-hour reduced jus

King George Whiting Croquettes

Spanish lemon aioli, micro herbs

Seasonal Soup | *ve, gfo, dfo*

House-made croutons, French AOP truffle whipped cream

Mains

Wagyu MB5 Eye Fillet | *gf, dfo*

Truffle potato purée, Penfolds jus, roasted asparagus

Truffled Coquillettes Pasta | *vo, gfo*

French AOP cream, Hahndorf ham, Comté cheese, shaved black truffle

Market Fish of the Day | *gf, df*

Celeriac purée, glazed rainbow baby vegetables

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*

Desserts

Artisan Cheese Board Selection | *gfo, ve*

House made lavosh, Sequoia honeycomb, quince, raisin

Seasonal Sorbet Trilogy | *gfo, vo, lfo*

Lemon myrtle sable, organic berries

Warm Chocolate Fondant | *ve*

French chocolate couverture, macadamia ice cream, almond praline, macadamia butter

Two Courses - \$99

Three Courses - \$119



RELAIS &
CHATEAUX

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