



<https://www.lenzerheide.com.au>

# A LA CARTE

## SOUP AND STARTERS

**natural south australian oysters**, chardonnay dressing, golden shallots, salmon pearls and chives (g) **3.8 ea**  
*jansz cuvee/karrawatta pinot grigio*

**panko crumbed south australian oysters**, japanese mayonnaise, wasabi tobiko **3.8 ea**  
*champagne ayala brut majeur*

**potato and leek soup**, sautéed barossa smoked bacon, rich cream and chicken stock (g) **17**  
*lobethal road pinot gris*

## ENTRÉE

**bundnerfleisch**, finely sliced air dried beef, witlof, heirloom tomato, parmesan, black truffle oil and balsamic (g) **22**  
vinegar  
*spinifex rose*

**pea dumplings**, miso and wakame consommé (v) **23**  
*rockford semillon*

**char-grilled quail**, new potatoes, smoked bacon, leek, marsala and thyme (g) **23**  
*hewitson 'miss harry' gsm*

<b>shellfish ragout</b> , of australian lobster tail, spencer gulf prawns, scallops, white wine, roma tomatoes and cream with puff pastry <i>d'arenberg 'money spider' roussane</i>	(g)	<b>38</b>
<b>beef steak tartare</b> , prime minced beef (uncooked), quail egg yolk, potato and rosemary croutons served with traditional condiments <i>woodvale grenache</i>	(g)	<b>23</b>

## PALATE CLEANSER

<b>bellini sorbet</b> , lemon, white peach and sparkling wine	(v,g)	<b>8</b>
<b>granita</b> , waiting staff to advise		<b>7</b>

## MAIN COURSE

<b>potato gnocchi</b> , gorgonzola picante, cream, garlic, roasted walnuts, sunflower seeds, corella pear, watercress <i>teuser 'albert' shiraz</i>	(v)	<b>38</b>
<b>pork florentine</b> , chicken and fennel farce, shallots, parmesan cheese, spinach, rich cream, pancetta and watercress <i>roueler chardonnay</i>	(g)	<b>39</b>
<b>coorong mullocky - grilled</b> , served with a pea and leek puree, pickled onion, roasted brussels sprouts, sugar snap peas, parsley oil <i>coriole chenin blanc</i>	(g,v)	<b>42</b>
<b>trio of beef tenderloin - served medium</b> , gulf prawn, honey, soy and rosemary jus bordelaise, hollandaise, asparagus, and cherry tomato, rich cream, green peppercorns and demi glaze <i>ministry of clouds shiraz</i>	(g)	<b>46</b>
<b>onkaparinga valley venison</b> , served medium rare, exotic mushrooms, sweet soy and cabernet glaze <i>s.c pannell tempranillo</i>		<b>49</b>
<b>confit of duck leg</b> , mandarin, ginger, cardamon, lime and sweet soy glaze, salad of pickled kohlrabi, purple cabbage, endive and nashi pear	(g)	<b>40</b>

**emmentaler poulet**, yarra valley pasture raised chicken breast, filled with swiss cheese, crumbed, pan fried, 40  
confit shallots, asparagus, and chicken truffle jus  
*geoff weaver sauvignon blanc*

**roasted rack of lamb**, served medium, potato and caramelised onion lyonnaise, red vein sorrel, lamb navarin (g) 46  
sauce  
*ashton hills pinot noir*

## SIDES

**mesclun salad**, shaved heirloom carrots, nasturtium leaves, parmesan, walnut dressing - serves two (v,g) 12

**duck fat roasted potatoes**, chat potato, rosemary salt, lemon zest - serves four (g) 12

**röschti**, thickly grated kestrel potatoes, pan fried golden brown - serves up to four (v,g) 13

**green beans**, butter, garlic, onion, baby basil - serves four (v,g) 12

**roasted carrots**, caramelised in butter, stock, thyme, garlic, reduced carrot juice and slivered almonds - (v,g) 10  
serves two

## DESSERT

**snow egg poached meringue**, pineapple and mint salsa, botrytis anglaise, mango passionfruit sorbet, 23  
sesame seed tuile

**baileys and honey crème brûlée**, ferrero rocher ice-cream, chocolate marshmallow meringue (g) 22

**affogato**, espresso shot, vanilla bean ice-cream, crostoli and hazelnuts 17  
with liqueur 24

**dessert special**, waiting staff to advise

## CHEESE SELECTION

one cheese 18

two cheese 23

three cheese 29

**brique d'argental**, french triple cream - with quince paste and water crackers  
*la chartreuse de cotet*

**hervé mons bleu causses**, french blue vein – with pear, date and cinnamon chutney and fig bread  
*wolfburn northland single malt 'laphroaig cask'*

**ashgrove vintage cheddar**, tasmanian cheddar – with muscatels and lavosh  
*nieport ruby tawny*

### DIETARY LEGEND

G gluten free

v vegetarian

g low gluten

V vegan

minimum of two courses on friday and saturday nights

all prices subject to change

[BACK TO MENU \(HTTPS://WWW.LENZERHEIDE.COM.AU/MENU/\)](https://www.lenzerheide.com.au/menu/)

## BOOK A TABLE

(HTTPS://BOOKING.NOWBOOKIT.COM/STEPS/SITTING-DETAILS?

ACCOUNTID=C031D945-4828-45BB-B0D5-

8DFEABC6A662&VENUEID=406&THEME=LIGHT&ACCENT=215,15,0)

[Home \(https://www.lenzerheide.com.au/\)](https://www.lenzerheide.com.au/)

[Menu \(https://www.lenzerheide.com.au/menu/\)](https://www.lenzerheide.com.au/menu/)

Functions  
(<https://www.lenzerheide.com.au/functions/>)

Gallery  
(<https://www.lenzerheide.com.au/gallery/>)

Bookings  
(<https://www.lenzerheide.com.au/bookings/>)

Vouchers  
(<https://www.lenzerheide.com.au/vouchers/>)

Contact  
(<https://www.lenzerheide.com.au/contact/>)



Location

146 Belair Rd, Hawthorn  
Adelaide SA 5062

T: 08. 8373 3711 (tel:8373 3711)  
F: 08. 8373 0820 (tel:8373 0820)

## Opening Hours

Lunch	Wednesday to Sunday from 12 noon
High Tea	Wednesday to Sunday from 12 noon
Dinner	Tuesday to Saturday from 6.00pm

 (<https://www.facebook.com/LenzerheideRestaurant/>)   
(<https://www.instagram.com/lenzerheiderestaurant>)

© 2020 Lenzerheide Restaurant  
Web Design by Argon (<http://www.argondesign.com.au>)