M E N U

Angry Penguin Restaurant
Executive Chef: Alex Katsman

COFFIN BAY OYSTERS (A)

Champagne Mignonette GF|DF — *half dozen* | 34

Truffle Ponzu | Salmon Roe | Shiso GF|DF — *half dozen* | 38

Smoked Corn Mornay | Parmesan Crumb | Bonito Flakes GF — *half dozen* | 36

STARTERS

Wholemeal Potato Sourdough | Cultured Butter | Sea Salt VGO|GFO | 10

Warm Marinated Limestone Coast Olives VG|GF|DF | 8

Heirloom Baby Beetroots | Silken Cream | Saltbush Crumb | 21
Pomegranate Pearls VG|GF|DF

Smoked Beef Tartare | Horseradish | Quail Egg Yolk | 26
Crisp Potato Wafers GF|DF

Burrata | Olive Tapenade | Confit Tomatoes | Asparagus | 28
White Balsamic | Almonds V|GFO

Prawn Cocktail (A) | Baby Cos | Sesame | Avocado | 32
Yuzu Marie Rose GF|DF

Kingfish Mosaic (A) | Kombu | Pickled Sunrise Lime | 28
Nasturtium | Cinchona Bark GF|DF

MAINS

Snapper (A) | Braised Leeks | Oyster Beurre Blanc | 43
Lemon Myrtle GF|DFO

Hickory Spatchcock | Potato Foam | Charred Corn | Shallots | 38
Buckwheat Crackle | Nduja Oil GF|DFO

Duck Two Ways | Confit & Seared | Carrot Purée | Kohlrabi | 42
Orange Sauce GF|DFO

Linguini | Wild Mushrooms | Truffle | Calvados | 32
Parmigiano Reggiano V|DFO

Cauliflower | Jerusalem Artichokes | Romesco | Smoked Almonds | 30
Oregano Salsa VG|GF|DF

Adelaide Festival Centre is a cashless venue. Payment using payWave, PayPass, EFTPOS and credit or debit cards accepted (including AMEX). Please advise staff of any allergies when placing your order. While every care is taken when catering for allergies, traces of allergens can be present in food.

GRILL

Eye Fillet | Grain Fed | 36° South SA GFO|DFO — 200g | 54

Scotch Fillet | Wagyu MS5+ | ICON QLD GFO|DFO — 350g | 69

Sirloin | Wagyu MS7+ | ICON QLD GFO|DFO — 300g | 80

Served with Grilled Baby Gem Lettuce | Yorkshire Pudding

Choice of accompaniment:
Mustard | Béarnaise | Madeira Jus | Pepperberry & Cognac Jus

Surf & Turf | Add Prawns (A) GF|DF | 19

SIDES

Duck Fat Potatoes | Garlic | Rosemary | Smoked Sea Salt GF|DF | 15

Shoestring Fries | Smoked Paprika | Mayonnaise VGO|GF|DF | 12

Charred Broccolini | Smoked Almonds | Chilli Oil | 15
Grana Padano VGO|GF|DFO

Brussels Sprouts | Honey | Tahini Dressing | 16
Parmigiano Reggiano VGO|GF|DFO

Green Salad | Cos | Witlof | Radicchio | Radish | 14
Honey Mustard Vinaigrette VGO|GF|DF

DESSERT

Bombe Alaska | Piña Colada Semifreddo | Pineapple Sorbet | 28
Vanilla Parfait | Meringue | Brandy Flambé GF

Chocolate Nutcracker | Dark Chocolate Mousse | 21
Hazelnut Praline | Madeleine

Banoffee | Textures of Banana | White Chocolate Mousse | 18
Cocoa Nib Tuille | Caramel GF|V

CHEESE

Choose from a selection of Woodside Cheese — *One* | 26 *Two* | 30 *Three* | 34

Served with Muscatels | Fig & Fennel Sourdough | Honeycomb
Quince Paste | Lavosh GFO|V

Vegetarian [V] Vegan [VG] Gluten Free [GF] Dairy Free [DF] Option [O]

Australian (A) Imported (I) Mixed (M)