



M E N U

SUMMER 2022

SAVOUR OUR STORY

The Limestone Coast story started millions of years ago.

World-class food and wine are a legacy of this ancient volcanic landscape that the Boandik people named Kanawinka, a term which means 'Land of Tomorrow'.

Generations of dedicated producers work in perfect harmony with nature's rhythm, farming rich, fertile soils that stretch all the way to the wild Southern Ocean.

Our menu features the best of both worlds; land and sea.

Discover local flavours freshly sourced from places like Tantanoola, Eight Mile Creek, Moorak, Bordertown, Coonawarra, Beachport, and the pristine waters beyond.

The Presidential proudly presents a true taste of the Limestone Coast.

Enjoy.

SNACKS

Charred ciabatta, smoked cultured butter, confit garlic (v, vem, gfm)	\$7
Crumbed spiced lamb croquette, harissa oil, smoked yoghurt	\$10
Barramundi brandade, horseradish, salmon roe, toast (gfm)	\$10
Cucumber, smoked soy emulsion, pear kimchi (v, ve, df, gf)	\$7

SIDES

Charred green vegetables, green sauce, smoked almonds, yeast (v, ve, gf, df)	\$12
Fried potatoes, green herb salt, aioli (v, ve, gf, df)	\$10
Roasted carrots, honey, thyme, confit garlic (v, gf, df)	\$12
Cos lettuce, buttermilk dressing, dill (v, gf)	\$12

ENTREES

Smoked local beef brisket, miso mustard, pickled pear (gf, df)	\$20
Spiced carrots, hummus, pickled shallot, smoked yoghurt, macadamia (v, vem, gf, df)	\$20
Chicken wings, prawns, tamarind & chilli jam	\$20
Peri peri quail, lemon (gf, df)	\$20

MAINS

Half chicken, white beans, chorizo, kale, chicken broth, lemon (gf, df)	\$37
300g local sirloin, slow roasted tomato, kale, onion puree, smoked pepper sauce (gf)	\$45
200g local eye fillet, charred shallot, oyster mushrooms, jus (gf, df)	\$45
Charred broccoli, Taiwanese BBQ, cashew cream, cashew dukkah (v, ve, df, gfm)	\$28
Barramundi, yuzu beurre blanc, beet & fetta salad (gf)	\$37

Each Main served with roast potatoes to the table

DESSERTS

Banana & coconut parfait, goldencombe, banana chips, toasted coconut (v, ve, df, gf)	\$15
Dark chocolate mousse, chocolate fudge, yuzu curd (v)	\$15
Basque cheesecake, lemongrass tea, berries, burnt meringue (v, gf)	\$15
South Australian Brie, quince gel, muscatels, lavosh crackers (v)	\$20

Surcharge of 15% on Sunday or Public Holiday