

Lunch @ Utopia

Utopia's three-course lunch special

- entrée, main course and dessert of your choice

\$55pp

(or \$59pp with
beef mains)

Utopia tasting platters – perfect for a nibble with a bottle of wine!

\$16 per person

Taste of Utopia – includes a freshly shucked oyster, tomato terrine, 'Milano' king kalamatta olives, beetroot dip, a honey marinated pork rib, croutons and grissini

GF

Easy cheesy - includes brie, blue, cheddar, lavosh, dried fruit compote, celery and nuts

GF

Entrées – ideal as a starter, or a snack

Crabby soufflé – fluffy Blue Swimmer crab soufflé with sautéed oyster mushrooms, spring onions and tarragon cream sauce

\$18

Tomato heaven - cold terrine of rich, fresh roast tomatoes and red capsicum, topped with smooth, chilled basil cream

V, GF - \$18

Nutty piggy - hazelnut crumbed and fried pork galette, flavoured with Dijon mustard, gherkins and parsley and served with frisee salad

\$18

Tea smoked quail – served with watercress, apple and walnut salad and beetroot chips

GF - \$18

Freshly shucked Coffin Bay oysters - your choice of:

GF

- natural

\$18 - ½ dozen

- wasabi and lime dressing with cucumber pearls

\$26 - dozen

- Utopia's special 'Bloody Mary' dressing

Sticky roasted pork ribs - with a honey, chilli and soy marinade

GF

\$18 entree

\$26 mains

Crispy salt and pepper Spencer Gulf squid - with sauce vierge and creamy aioli

GF

\$18 entree

\$28 mains

GF – can be served gluten free

V – vegetarian

*Please note: No separate accounts for tables of more than four guests.
\$10 minimum spend for Credit Card/EFTPOS payments.*

Utopia
@ Waterfall Gully

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Main courses

Prawn and chilli linguine - with fresh tomato, garlic aioli, basil and croutons	\$30
Spring chicken – moist, roasted chicken breast, rolled and stuffed with goats curd, semi dried tomato and basil, served with fresh salad and asparagus cream	\$28 GF
Delish fish - pan seared ocean trout on braised witlof with spring onions, chervil and ginger jus	\$30 GF
Beef with a twist - seared beef tenderloin topped with luscious, butter poached Kangaroo Island Marron, served on miniature potato fondants and watercress puree	\$36 GF
Citrus quack - confit duck leg and cured duck breast on a salad of zesty orange, fresh mixed leaves and dried tomato	\$28 GF
Sweet potato and celeriac gratin - with salt and pepper bean curd, spiced pumpkin and carrot, and fresh baby salads	\$26 V, GF

Something on the side... all \$9

Crispy Tuscan-style potatoes tossed in rosemary, garlic and sea salt	V, GF
Pear, rocket and parmesan salad drizzled with gorgonzola dressing	V, GF
Roast baby beets with steamed green beans, shaved almonds and goats curd	V, GF

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V – vegetarian

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Desserts

all \$15

Blood orange cheesecake - with almond and aniseed biscotti

Chocolate and mandarin tart - with spiced ganache, butterscotch sauce and house-made peanut butter ice cream

Apple 'cup cake' - white chocolate patty pan filled with tangy apple mousse and caramelised apple, with an apple muffin 'top' and served with panna cotta and lime sorbet

Strawberry and vanilla cannoli - fluffy strawberry mousse encased in crisp cannoli pastry, topped with and caramel balsamic ice cream

Sorbet rainbow – a tasting plate of Utopia's own stunning house-made sorbets, including toasted coconut, watermelon, lime, rockmelon and pineapple GF

Summer pav – everyone's favourite pavlova with crisp meringue, sweet berry compote and fresh vanilla cream GF

Cheese plate - see description on first page of menu \$16pp
GF

Kids' ice cream sundae *(available only to children aged under 12 years)* \$8
Served with sprinkles and your choice of chocolate, caramel or strawberry topping GF

The perfect finish

Loose leaf tea or espresso coffee - (see drink menu for full range of coffee and tea) \$3.50

Affogato - a scoop of vanilla bean ice cream topped with a double shot of espresso \$5.00
- with a shot of Frangelico, Kahlua, Baileys or Amaretto \$11.00

Dessert wines and fortifieds

2009 Mt Horricks Cordon Cut Riesling, Clare SA \$9 / \$48

2009 Tilbrook Estate Reserve Late Harvest Pinot Gris, Lobethal SA \$8 / \$40

2008 St Isidore Late Harvest Pinot Gris Gewurztraminer, Lenswood SA \$36

2008 Leabrook Estate Late Harvest Pinot Gris, Balhannah SA \$42

12-year-old Galway Pipe Port \$8

20-year-old Grant Burge Tawny Port \$10

Penfold's Grandfather Port (60ml) \$15

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