



BOARDS

Utopia Sourdough (v)

Goat's curd, spring onion oil, warm McLaren vale olives
\$16

Brunch Board (va/gfa)

Barossa bacon, hash brown, halloumi, roast tomato, roasted field mushrooms, eggs benedict with ham, mini bagel with cream cheese & smoked salmon
\$28pp (min 2 people)

Grazing Board (va/gfa)

Local cured meats and seafood, housemade duck liver pâté, marinated vegetables, roast figs, McLaren Vale olives, baked sourdough
\$65

Cheese Board (v)

Three locally sourced cheeses, roasted almonds, fresh figs, muscatels, lavosh and bread
\$35

À LA CARTE

Eggs Benedict (va/gfa)

Toasted English muffin, Adelaide Hills free-range eggs, sautéed spinach, house-made hollandaise, with choice of:
Barossa smoked bacon Roasted wild mushrooms
Smoked salmon Smoked ham
\$33

Smashed Avocado (vga/gfa)

Toasted sourdough, avocado, roast pumpkin, tabbouleh, goat's chèvre, sorrel, poached Adelaide Hills eggs, dukkah
\$28

Utopia Caesar Salad (va/gfa)

Cos lettuce, sugar-baked prosciutto, parmesan, garlic croutons, roast pumpkin, white anchovies, chicken tenderloin, poached Adelaide Hills egg
\$32

Gin & Beetroot Cured Salmon (gf)

Tobiko, finger lime, salmon crisps, Lenswood apples, wild rocket, pomegranate, chilli pesto
\$36

Confit Duck (gf)

Confit duck leg, cured duck breast, roast chestnut and fig, sorrel, blackberries, vincotto, duck jus gras
\$38

Aglio e Olio (vga/gfa)

Spaghetti, olive oil, chilli, garlic, parsley, cherry tomatoes
\$28

SIDES

Tuscan Potatoes

Garlic, rosemary, sea salt
\$14

Caprese Salad

Tomato, fior di latte, basil, olive oil
\$14

Roast Pumpkin

Dukkah, goat's chèvre, vincotto
\$16

v = Vegetarian
vg = Vegan
gf = Gluten free

va = Vegetarian alternative available
vga = Vegan alternative available
gfa = Gluten free alternative available