

170 Waterfall Gully Road
Waterfall Gully SA 5066

P 08 7081 5539
E info@waterfallgully.com.au



BOARDS

Utopia Sourdough (v)	\$16
Goat's curd, spring onion oil, warm McLaren Vale olives	
Brunch Board (va/gfa)	\$30pp
Barossa bacon, hash brown, halloumi, roast tomato, field mushrooms, eggs benedict with ham, mini bagel with cream cheese & smoked salmon (min 2 people)	
Pate Plate (gfa)	\$29
Housemade duck liver pate, cornichons, warm marinated olives, sourdough & crackers	
Cheese Board (v)	\$35
Three locally sourced cheeses, roasted almonds, Dried fruit, muscatels, lavosh and bread	

À LA CARTE

Eggs Benedict (va/gfa)	\$33
Toasted English muffin, Adelaide Hills free-range eggs, sautéed spinach, house-made hollandaise, with choice of:	
Barossa smoked bacon Grilled haloumi	
Smoked salmon N'Duja (spicy salami meat)	
Mushrooms on Sourdough (vga/gfa)	\$30
Toasted sourdough, wild mushroom ragu, mirin, lemon mint ricotta, toasted almond flakes, watercress, Adelaide Hills poached eggs	

Cauliflower Arancini (v)	\$21(3)
Cauliflower, gorgonzola & fennel arancini with baby peas, wilted fennel, parmesan aioli, pomegranate molasses	\$32(5)
Coorong Mullet (gf)	\$37
Fillet of Coorong mullet , savoy cabbage wrap, saltbush, shimeji, lemon myrtle butter & celeriac cream	
Ox Cheek	\$38
Slow cooked ox cheek, honeyed parsnips, brussel sprouts, heirloom carrots, port wine jus & gremolata	
Orecchiette (vga)	\$36
Orecchiette pasta with wild boar, fennel & chilli sausage, pecorino, broccoli di rabe & ricotta	

SIDES

Tuscan Potatoes	\$14
Garlic, rosemary, sea salt	
Radicchio Salad	\$14
Radicchio, pear, rocket, grana padana	
Brussel Sprouts	\$15
Buttery brussel sprouts, pancetta	

v = Vegetarian
vg = Vegan
gf = Gluten free

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