

TWENTY THIRD STREET DISTILLERY®

ENTREE

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| TOASTED SOUR DOUGH (V) <i>Whipped fetta, dukka, first pressed Beresford olive oil, honey, and micro herb salad</i> | 18 |
| THREE CHEESE ARANCINI (V) <i>in house made tomato relish with parmesan, 3 serves.</i> | 22 |
| FRIED HALLOUMI (V) <i>Encased with black and white sesame seeds, drizzled with Half Barrel Honey and balsamic glaze</i> | 25 |
| SALT & PEPPER CALAMARI <i>Lime, coriander, tomato, chorizo and sweet chili sauce, lemon and micro herbs</i> | 21/28 |

MAINS

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| SPICED CAULIFLOWER STEAK EGGPLANT MASALA (VG GF) <i>With coconut yoghurt, and pepita seeds</i> | 24 |
| LOCAL LAMB RAGOUT AND RIGATONI <i>6hr cooked lamb shoulder, rich tomato, red wine sauce, rigatoni, local kalamata olives and parmesan cheese</i> | 24 |
| ROASTED TANDOORI CHICKEN (GF) <i>Mint yoghurt, shaved cucumber, pickled carrot, onion rings, herb salad and papadum</i> | 25 |
| CRISPY SKIN SALMON <i>Shitake noodles, scallops, chorizo crumbs, Asian greens, and miso broth</i> | 32 |
| EYE FILLET OF BLACK ANGUS BEEF (GF) <i>Fondant potato's, porcini ketchup, roasted carrot puree and sticky Whiskey jus</i> | 43 |

FOR THE KIDS

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| CHICKEN BITES <i>With fries & tomato sauce</i> | 15 |
| 9 INCH PIZZA (GFO) <i>Ham & Pineapple</i> | 15 |
| SPAGHETTI BOLOGNESE <i>With tomato sauce & cheese</i> | 15 |

ON THE SIDE

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| 23RD STREET SIGNATURE FRIES (GF) <i>Truffle oil, shaved parmesan and chopped parsley</i> | 11 |
| HAND CUT WEDGES (GF VG) <i>Locally sourced potato finished with salt bush and pepper berry, served with coconut yogurt</i> | 15 |
| GREEN BEANS <i>With crumbled fetta, toasted almond flakes</i> | 9 |
| ROCKET SALAD <i>With shaved parmesan, candied Riverland grown walnuts, olive oil and pomegranate dressing</i> | 9 |

SOMETHING SWEET

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| CHOCOLATE SALTED CARAMEL MACADAMIA TART (GF) <i>with vanilla bean ice cream chocolate shavings</i> | 16 |
| ETON MESS (VG) <i>meringue shards layered with coconut yogurt and fresh berries</i> | 16 |
| SWEET RIVERLAND PUDDING <i>Local Half Barrel honey, ginger and Singing Magpie fig pudding with a miso caramel sauce and vanilla bean ice-cream</i> | 16 |
| RED CITRUS ALMOND CAKE (DF GF) <i>with botanical gin syrup and coconut yoghurt</i> | 16 |
| KIDS ICE-CREAM <i>with chocolate or strawberry topping and sprinkles</i> | 5 |

PROUDLY SUPPORTING MANY LOCAL BUSINESSES
Turn over to see our list of local suppliers!

TURN OVER FOR OUR PIZZA MENU

OUR LOCAL SUPPLIERS

Almond Co
Arrosto Coffee
Australian Native Bush Foods
Barossa Valley Cheese
Black Sheep Produce
Dougie's Seafood
Half Barrel Honey
Illalangi
Knight's Grove Olive Oil
Lips Gelato
Niche Fruits
Renmark Patisserie
Riverland Activated Nuts
Riverland Wholesale Fruit & Veg
Rollbusch Quality Meats
Sarah Nunn Gourmet Chutney & Almond Bread

PIZZA

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| MARGHERITA (V) | 20 |
| <i>Tomato sauce, fior di latte, basil</i> | |
| PEPPERONI | 22 |
| <i>Tomato sauce, fior di latte, pepperoni</i> | |
| LAMB AND TRUFFLE | 26 |
| <i>Tomato sauce, fior di latte, slow cooked lamb, red onion, truffle mayo</i> | |
| VEGETARIAN (V VGO) | 25 |
| <i>Tomato sauce, fior di latte, caramelised onion, pumpkin, rocket pesto, goats cheese and rocket</i> | |
| MUSHROOM AND PROSCIUTTO | 25 |
| <i>Caramelized onion, goats cheese, portobello mushrooms, prosciutto, parmesan, truffle oil and rocket</i> | |
| SMOKED SALMON | 26 |
| <i>Tomato sauce, cheese, onion, capers, sun dried tomatoes, rocket, and smoked salmon</i> | |
| GLUTEN FREE BASE | 4 |