

APPELLATION®



Welcome to Appellation at The Louise, Barossa Valley...

We are pleased to offer you a range of dining choices, based on fresh ingredients sourced through long-standing alliances with local growers, farmers, South Australian fisheries and from our own kitchen garden.

Tonight, we invite you to indulge in the best of Appellation with our four course **SET** menu, paired with exceptional wines of *Barossa Context* or, alternatively you may wish to curate your own experience from the **SELECTIONS** menu and explore our award-winning cellar by the bottle or the glass.

Appellation's commitment to culinary excellence is reflected by our membership with global gastronomic icons, Relais & Châteaux - a partnership identified by the discreet golden lapel pins proudly worn by our team. Together, our commitment to sustainability and the fine art of living well, merges with a vision to make the world a better place through hospitality and cuisine.

Daniel Murphy
Executive Chef

Emily Murphy
Head Chef



SET

kingfish / cucumber / barley / sour cream

2017 Torzi Mathews Prosecco
Barossa Valley, SA

veal / mushroom / sorrel / yellow bean

Seppeltsfield "DP38" Rich Rare Apera
Barossa Valley, SA

chicken / abalone / spinach / baby turnip

2017 Tim Smith Mataro Grenache Shiraz
Barossa Valley, SA

citrus / olive oil / meringue

2017 Heggies Vineyard Botrytis Riesling
Eden Valley, SA

four courses
with sommelier-selected pairings
200 pp

this is designed as a 'whole table' dining experience

SELECTIONS

first

kingfish / cucumber / barley / sour cream
beetroot / farmer's cheese / sunflower / nasturtium
pork / mushroom / cabbage / black garlic

second

squid / broad beans / potato / lime
duck / parsnip / broccoli / mandarin
kangaroo / jerusalem artichoke / brussel sprouts / macadamia
baby fennel / chickpea / miso / almond

third

chicken / abalone / spinach / baby turnip
beef / carrot / radish / dill
polenta / snow pea / cipollini onion / rye
mullet / celeriac / sorrel / horseradish

fourth

quince / almond / burnt caramel
citrus / olive oil / meringue
cheese / chutney / oat cracker

four courses

145 pp