

APPELLATION®



Welcome to Appellation at The Louise

We are pleased to introduce you to Appellation's dining experience based on fresh ingredients sourced through our long-standing alliances with local growers and from our own kitchen garden. A listing of our key producers is located on the last page of tonight's menu.

We invite you to choose from either our five course **SET MENU** carefully paired with local wines or, alternatively, you may choose to curate your own dining experience from the **SELECTIONS MENU**, exploring our award-winning wine cellar by the bottle or glass.

Appellation's commitment to culinary excellence is reinforced through our membership with international culinary brand Relais & Châteaux - a member-owned association identified by the discreet golden lapel pins proudly worn by our team. Our focus on local farming and sustainable fishing affirms the R&C vision to make the world a better place through a personal connection of warm hospitality and authentic regional cuisine.



SELECTIONS MENU

Our dishes are grouped according to weight and intensity. Select one dish in sequence from each course or tailor your own meandering menu, the choice is yours...

spencer gulf **kingfish**, stonefruit, buckwheat, sour cream
farmers cheese, fresh and pickled fig, hemp seed, pumpkin seed oil
roast **pork** scotch, pickled fennel, tuscan cabbage, black garlic emulsion

rye + chicken **agnolotti**, capers, endive, buttermilk verde
coal grilled **squid**, green pea mousse, fried potato, herb + lime oil
charred **cauliflower**, sweetcorn cream, karkalla, toasted walnut
hutton vale **lamb**, smoked eggplant, wild rice, watercress

coorong **mullet** cooked over coals, cucumber, black lentils, tomato
slow cooked **duck**, abalone, asian spinach, toasted grain broth
soft white **polenta**, zucchini flower, roast onion, dark rye
mayura station **wagyu** brisket, yellow squash, smoked butter, dill

poached **peach**, chocolate mousse, crème fraiche ice cream, almond
strawberry sorbet, yoghurt cream, meringue, davidson plum sherbet
section 28 'Il Lupo' **cheese**, pommes fruit chutney, toasted oat cracker

SET MENU

Appellation's celebration of the Barossa Valley and South Australia via tonight's choice of five courses from executive chef Daniel Murphy's kitchen paired with five local wines selected by sommelier Patrick Burgun. This menu is designed as a 'whole table' dining experience.

a savoury taste

coal grilled **squid**, green pea mousse, fried potato, herb + lime oil
2018 Michael Hall 'Blanc de Pigeon' Muscat Blend, SA

rye + chicken **agnolotti**, capers, endive, buttermilk verde
2017 Torbreck "The Steading" Marsanne/Roussanne/Viognier, Barossa SA

roast **pork** scotch, pickled fennel, tuscan cabbage, black garlic emulsion
NV Seppeltsfield "DP116" Aged Flor Apera, Barossa Valley SA

mayura station **wagyu** brisket, yellow squash, smoked butter, dill
2018 Izway Wines 'Mates' Aglianico, Barossa Valley SA

a sweet taste

strawberry sorbet, yoghurt cream, meringue, davidson plum sherbet
2017 Heggies Vineyard Botrytis Riesling, Eden Valley SA

five courses with five wine pairings 200pp

add an optional cheese course +25pp

PRODUCER PARTNERS

- Clean Seas, Spencer Gulf
- Little Bunyip, Watervale
- Trevalle Orchards, Angaston
- Gully Gardens, Angaston
- Jersey Fresh, Greenock
- The Dairyman, Lyndoch
- Alnda Farms, Angle Vale
- The Bucket Project, Keynton
- Cornucopia Olive Oil, Greenock
- Boston Bay Pork, Boston Bay
- Greenslades Chickens, Kapunda
- Natures Chicken & Duck, Lenswood
- Barossa Valley Cheese Company, Angaston
- Hutton Vale Lamb, Angaston
- Kolophon Capers, Berri
- Lorelie's Leaves, Marananga
- Riverside Farm, Lyndoch
- Linkes, Nuriootpa
- Torzi Matthews, Angaston