



St Hugo™

---

## ENTRÉES

---

WHIPPED BROAD BEANS 22  
Goat's curd, relish, grilled flatbread  
**2022 ST HUGO SEMILLON, BAROSSA VALLEY**

CRAB TORTELLINI 29  
Shellfish bisque, tarragon  
**2022 ST HUGO CHARDONNAY, EDEN VALLEY**

PORK RILLETTES 26  
Piccalilli, baguette  
**2022 ST HUGO GRENACHE SHIRAZ  
MATARO, BAROSSA VALLEY**

CELEBRATION OF THE SEASON:  
SOUTH AUSTRALIAN SPRING ASPARAGUS  
*with*

Poached egg, truffle vinaigrette 22

*or*

House-made speck, poached egg,  
seeded mustard 24

*or*

Spencer Gulf prawns, garlic butter,  
grilled greens 28

---

## MAINS

---

GARDEN SCOTCH EGG 36  
House ricotta, spring greens  
**NV MUMM GRAND CORDON, CHAMPAGNE**

HUMPTY DOO BARRAMUNDI 42  
Cauliflower, warm tomato, herb dressing  
**2022 ST HUGO RIESLING, EDEN VALLEY**

CHICKEN BREAST 44  
New season carrots, cashew  
cream, coriander

TASMANIAN LAMB 46  
Scallion rosti, spring vegetables  
**2009 ST HUGO SHIRAZ-CABERNET,  
SOUTH AUSTRALIA**

RANGERS VALLEY BEEF 48  
Pommes pont neuf, watercress,  
bordelaise sauce  
**2015 ST HUGO VETUS PURUM  
CABERNET SAUVIGNON, COONAWARRA**

RANGERS VALLEY GRAIN FED ANGUS RIB ON THE BONE (1KG FOR TWO) 160  
Pommes pont neuf, garden leaves, red wine jus

---

## SIDES

---

Our garden leaves 10

Mitolo farm potatoes 10

Steamed greens 12

