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# EKHIDNA KITCHEN

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## OUR STORY

SHARING OVER 40 YEARS OF HOSPITALITY EXPERIENCE BETWEEN US, IT WAS ALWAYS A DREAM TO HAVE A PLACE TO CALL OUR OWN AND WE WERE FORTUNATE ENOUGH TO EMBARK ON THAT JOURNEY IN LATE 2023 IN ONE OF OUR FAVOURITE REGIONS, THE FLEURIEU.

WE ARE DEDICATED TO PROVIDING EXCEPTIONAL DINING EXPERIENCES WITH OUR RESTAURANT BEING BUILT ON A FOUNDATION OF THE HIGHEST QUALITY AND PASSION FOR CULINARY EXCELLENCE.

IN JANUARY 2025, WE WERE AWARDED AN AGFG CHEF’S HAT AFTER OUR FIRST FULL YEAR OF SERVICE.

THE SEASONAL MENU IS CONTEMPORARY AUSTRALIAN BUT TAKES GLOBAL INSPIRATIONS, CREATING THOUGHTFUL YET UNCOMPLICATED DISHES FOR ALL TO ENJOY.

WITH A COMMITMENT TO USING THE FRESHEST, LOCALLY SOURCED PRODUCE, INCLUDING THAT WHICH COMES FROM OUR OWN GARDENS, OUR FAMILY IS PROUD TO SHARE THEIR LOVE OF FOOD AND HOSPITALITY WITH YOU.

WELCOME TO OUR KITCHEN.

ERIN & KANE

# EKHIDNA KITCHEN

## DINING OPTIONS

### CHEF’S DEGUSTATION

\$95PP (OPTIONAL PAIRED WINES +\$50PP)

5-SHARED COURSES OF EXECUTIVE CHEF  
KANE’S CHOICE SHOWCASING A VARIETY  
OF HIS CREATIONS

### 2-COURSES

### SMALL PLATE & MAIN OR MAIN & DESSERT

CHOOSE FROM THE SELECTIONS OVERLEAF

WHILST WE ENDEAVOUR TO CATER FOR ALL DIETARIES,  
PLEASE LET OUR FRIENDLY TEAM KNOW OF ANY  
REQUIREMENTS PRIOR TO ORDERING

PLEASE NOTE 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

## TO START

LOCAL BREAD, HOUSE BUTTER, DIANA OLIVE OIL, DUKKHA  
(SERVES 2, V) 10

## SMALL PLATES

BURRATA, CARAMELISED EK GARDEN FIGS, FIG VINCOTTO, HOUSE  
BREAD (V) 22  
+ PROSCIUTTO 5

HOUSE-MADE KAFFIR, GINGER & PRAWN DUMPLINGS, PONZU, PICKLE,  
BONITO (DF) 22

CHICKEN LIVER PATE, PORT GEL, LOCAL OLIVES, CRISPS (GF) 23

BUTTERNUT & SAGE ARANCINI, BELL PEPPER, PARMESAN (V) 23

KARAAGE CHOICE MUSHROOMS, MISO MAYO, ASIAN HERBS (GF,VG) 25

VINEYARD PEPPER & NORI SALT CALAMARI, GARDEN LEAF, PICKLED  
SHALLOT, LIME AIOLI (GF,DFO) 28

SPENCER GULF KINGFISH CRUDO, FINGER LIME, PICKLED RADISH,  
FENNEL, CHILI OIL (GF,DF) 30

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## MAINS

HARISSA ROASTED CAULIFLOWER, BUTTERNUT PUREE, CHIMICHURRI, PEPITA, EVO OIL (GF,VG) 35

BAKED BARRAMUNDI FILLET, SMASHED CHATS, SALSA FRESCA, LEMON ASPEN BURRE BLANC (GF) 39

SALTBUSH CHILI DUKKHA CRUSTED CHICKEN, MOGHRABI SALAD, TAHINI 39

SMOKED PORK KASSLER, KOHLRABI, BUSH TOMATO JAM, JUS (GF,DF) 39

CHAR-GRILLED KANGAROO FILLET, POTATO & SHALLOT WHIP, ANISE MYRTLE GLAZE (GF) 40

STEAK FRITES, MARKET BEEF, FRIES, BORDELAISE, BONE MARROW BUTTER, CHIMICHURRI (GF) 49

## SIDES

HOUSE CHOICE GREENS (GF) 13

COS LEAVES, RANCH, PARMESAN, PEPITA (GF) 13

ROSEMARY & SUMAC POTATOES (GF) 15

## DESSERT

COCONUT & LEMON MYRTLE GELATO (GF,VG) 15

AFFOGATO (GF) 18  
+ BAILEY’S, FRANGELICO, OR COFFEE LIQUEUR 8

COCONUT & PANDAN BRULÉE, PALM SUGAR SYRUP, TUILE (GFO) 20

LEMON CURD TIRAMISU, CHANTILLY, STRAWBERRY DUST 20

CHOCOLATE FONDANT, MULBERRY PUREE, MULBERRY ICE-CREAM 20

SGROPPINO, COCONUT & LEMON MYRTLE GELATO, CHILLED LOCAL VODKA, EKHIDNA PROSECCO (GF) 20

# EKHIDNA KITCHEN

## PUGGLES (U12)

“I DON’T KNOW”  
CHICKEN BITES, CHIPS, KETCHUP 15

“I DON’T CARE”  
SPAGHETTI, CHERRY TOMATO SUGO, PARMESAN (V) 15

“I’M NOT EATING THAT”  
CALAMARI, CHIPS, KETCHUP (GF) 15

“YES, PLEASE”  
VANILLA ICE-CREAM, CHOCOLATE TOPPING, SPRINKLES, LOLLIES 10

## SOFTIES, JUICE & ZERO ALC

BOTTOMLESS PUREZZA SPARKLING WATER 12

COKE, NO SUGAR COKE, LEMONADE, SQUASH, SODA WATER 6

LEMON, LIME & BITTERS 7

ORANGE, APPLE, PINEAPPLE, CRANBERRY JUICE 6

ASAHI 0% SUPER DRY 9

0% SPARKLING CUVÉE 9

## EKHIDNA WINE

WINE MAKER MATT RECHNER CRAFTS BOLD AND ROBUST RED WINES WITH GRAPES SOURCED FROM MCLAREN VALE, WHILE PIONEERING A LOW-SULPHUR APPROACH THAT SHOWCASES THE REGION’S RICH FLAVOURS.

### PREMIUM REDS

- 2017 LINCHPIN SHIRAZ, MCLAREN VALE 15/62
- 2017 BARREL FERMENT GRENACHE, MCLAREN VALE 16/66
- 2017 WHOLE BUNCH GRENACHE, MCLAREN VALE 16/66
- 2017 14 ROW SHIRAZ, MCLAREN VALE 18/86
- 2019 KINGS HILL SHIRAZ, MCLAREN VALE 18/86
- 2017 BACK BLOCK SHIRAZ, MCLAREN VALE 18/86

### BOTTLE ONLY

- 2016 RECHNER SHIRAZ, MCLAREN VALE 115
- 2016 RAREFIED SHIRAZ, MCLAREN VALE 140
- 2014 35 DEGREES SHIRAZ, MCLAREN VALE 150
- 2012 RARE BARREL SHIRAZ, MCLAREN VALE 270

# EKHIDNA KITCHEN

## EKHIDNA WINE

### SPARKLING

EKHIDNA SPARKLING CHARDONNAY, ADELAIDE HILLS 12/46  
EKHIDNA PROSECCO, ADELAIDE HILLS 12/46  
EKHIDNA SWEET, ADELAIDE HILLS 11/42  
EKHIDNA SPARKLING SHIRAZ, MCLAREN VALE 16/70

### WHITE & ROSE

EKHIDNA SAUVIGNON BLANC, WOODSIDE 12/46  
EKHIDNA PINOT GRIS, ADELAIDE HILLS 12/46  
EKHIDNA SHIRAZ ROSÉ, MCLAREN VALE 12/46

### RED

EKHIDNA GRACIANO, MCLAREN VALE 14/60  
EKHIDNA GRENACHE, BLEWITT SPRINGS 12/46  
EKHIDNA GSM, MCLAREN VALE 12/46  
EKHIDNA GRENACHE SHIRAZ, MCLAREN VALE 12/46  
EKHIDNA CABERNET SAUVIGNON, MCLAREN VALE 12/46  
EKHIDNA SHIRAZ, MCLAREN VALE 12/46

### DESSERT

PATRITTI RARE CHARDONNAY, MCLAREN FLAT 16/90  
(AGED 15+ YEARS)

## LOCAL BEER

KICKBACK BREWING, ALDINGA - THE GOOD FOLK LAGER 4.2% 10  
SHIFTY LIZARD BREWING CO, WILLUNGA - BREWSKI EASY ALE 3.6% 10  
SOUTH COAST BREWING CO, WILLUNGA - SOUTHERN SESSION ALE 4.5% 11  
EK, MCLAREN VALE - GINGER BEER SELTZER 6% 11  
BEER FLIGHT, ALL 4 LOCAL BEERS/SELTZER, BEER NUTS 16

## SPIRITS

NEAT SPIRITS, MCLAREN VALE  
SIGNATURE VODKA 12, SISTA BARISTA COFFEE LIQUEUR 14  
  
GINNY PIG, MCLAREN VALE  
CLASSIC, BOTANIC, BLUEBERRY, PINK GIN 14  
  
HIGH SPIRITS LIQUOR, ALDINGA  
AVIATOR CLASSIC, AVIATRIX ROSE, AVIATRIX BLUEBELL GIN 14  
  
GIN FLIGHT 25  
TRY 3 LOCAL GINS WITH FEVER TREE TONIC, BOTANICALS  
GINNY PIG – CLASSIC, BOTANIC, BLUEBERRY  
HIGH SPIRITS – CLASSIC, ROSE, BLUEBELLE  
  
JIM BEAM 12, JACK DANIELS 12, JOHNNIE WALKER RED 12 MAKERS MARK 14,  
PLANTATION DARK RUM 14, BACARDI 12 JOSE CUERVO TEQUILA 12, BLACK  
GALLIANO 14, FIREBALL 12, APEROL 12 (MAKE IT A SPRITZ +8)

# EKHIDNA KITCHEN

## COCKTAILS

AT EKHIDNA KITCHEN, WE LOVE TO SUPPORT THE COMMUNITY. OUR COCKTAIL LIST FEATURES A RANGE OF LOCALLY OWNED AND OPERATED DISTILLERIES SUCH AS GINNY PIG, HIGH SPIRITS LIQUOR & NEAT SPIRITS. CHEERS TO THAT!

ESPRESSO MARTINI 20  
VODKA, SISTA BARISTA COFFEE LIQUEUR, SUGAR, ESPRESSO

FISHBOWL 20  
MIDORI, BLUE CURACAO, PEACH SCHNAPPS, LEMON JUICE, SUGAR, LEMONADE

TIKI TIME 20  
PLANTATION RUM, PINEAPPLE, ORANGE, LIME JUICE, SUGAR

TOFFEE APPLLETINI 20  
CARAMEL VODKA, FIREBALL, APPLE, LEMON JUICE, CINNAMON

PEACH DAIQUIRI 20  
BACARDI, PEACH SCHNAPPS, LIME JUICE, SUGAR

HARD PINK FIZZ 18  
6% HARD SELTZER, PINK LEMONADE, LEMON JUICE

SOMETHING DIFFERENT? GIN FLOAT 18  
GINNY PIG BLUEBERRY GIN, LEMONADE, ICE-CREAM

## MOCKTAILS

GINGER MINT SMASH 12  
STRAWBERRIES, LIME, DRY GINGER, LEMONADE

KINDA COLADA 12  
LIME & PINEAPPLE JUICE, CREAM OF COCONUT, SUGAR

## COFFEE ETC.

ESPRESSO 5  
CAPPUCCINO 5  
FLAT WHITE 5  
LATTE 5  
MACCHIATO 5  
LONG BLACK 5  
MOCHA 5  
CHAI LATTE 5

HOT CHOCOLATE 5.5

MUG +1  
EXTRA SHOT +1

MILK  
FULL CREAM, SKIM, SOY +1, OAT +1, ALMOND +1

TEA FOR TWO 7  
ENGLISH BREAKFAST, PEPPERMINT,  
HONEYDEW GREEN, MALABAR CHAI