W

SMALL

WARM OLIVES
(VE)(GF)

local mixed olives, orange peel,
thyme, garlic

12

COFFIN BAY OYSTERS
A (GF)(1EA)

tosazu dressing, soy sauce, ginger,
rice wine vinegar, chives

6

SARDINE SOLDIERS
A (1EA)

smoked port lincoln sardines, toasted brioche, lemon
dill aioli, crispy capers, parmesan, chives

8

OYSTER MUSHROOM SKEWER
(VE)(GF)(1EA)

pickled daikon, chilli oil, ponzu,
peanut chilli crunch

9

TRUFFLE MUSHROOM ARANCINI
(V)(2EA)

truffle aioli, parmesan, chives

12

CHICKEN TIKKA SKEWER
(1EA)

mint yoghurt, lime, candied chilli, pickled mango

12

STEAK TARTARE
(1EA)

toasted brioche, beef fillet, miso aioli,
crispy seaweed, beer batter crisps

12

PORK CROQUETTES
(2EA)

pickled ginger, citrus mayonnaise, spring onion,
parmesan, nori salt

14

SALT AND PEPPER SQUID

A

sriracha lime aioli, tasty salt, lime,
spring onion, fried curry leaf

21

MORETON BAY BUG ROLL

A (1EA)

brioche roll, yuzu mayonnaise, fresh herbs,
iceberg lettuce

21

NEW ZEALAND ŌRA KING SALMON SASHIMI

I

miso, lime vinaigrette, finger lime,
crispy curry leaf, fried shallot

26

CHEESE PLATE

(V)(GFA)

local cheese, dried apricots, cashews,
quince paste, strawberries, crackers

26

ADD ARTISAN CURED MEATS 10

TASTING PLATTER

A

pork belly croquettes, chicken tikka skewers,
truffle mushroom arancini, salt and pepper squid,
chicken caesar sando

115

D / SMALL PLATES / START SOMEWHERE INTERESTING / SMALL PLATES / TH

(GF) GLUTEN FREE
(GFA) GLUTEN FREE AVAILABLE
(V) VEGETARIAN
(VE) VEGAN

SEAFOOD COUNTRY OF ORIGIN

A AUSTRALIAN | I IMPORTED | M MIXED

please inform our staff of any allergies.
we take these very seriously, but cannot
guarantee meals without traces of allergens.

15% surcharge applies on public holidays.

BREADS

HOUSE FOCACCIA BREAD
(V)(GFA)

burnt onion butter, rosemary, sea salt

16

WHIPPED RICOTTA
(V)(GFA)

pizza bread, hot honey, candied walnut, za'atar

24

BRUSCHETTA PIZZA BREAD
(V)(GFA)

whipped ricotta, heirloom tomatoes, pickled onion, fried basil leaf, balsamic reduction

22

ADD PROSCIUTTO 6

STICKY EGGPLANT HOMMUS
(VE)(GFA)

pizza bread, chilli oil, crispy bits

23

CHARCUTERIE BOARD
(GFA)

artisan cured meats, marinated olives, house pickled vegetables, whipped ricotta, pizza bread

43

LINGER OVER / BREADS + NIBBLES / WA

STONE FIRED PIZZAS

ADD GLUTEN FREE BASE 5

PATATE
(V)(GFA)

garlic oil, rosemary, potato, sea salt, mozzarella

26

ADD PORK SAUSAGE 3

MELANZANE
(V)(GFA)

tomato sugo, roast eggplant, whipped ricotta, rocket, chilli oil, mozzarella

26

ADD PROSCIUTTO 6

MARGHERITA
(V)(GFA)

tomato sugo, fresh basil, mozzarella

26

ADD PROSCIUTTO 6

FUNGHI
(V)(GFA)

confit garlic oil, truffle mushroom, caramelised onion, rosemary salt, mozzarella

28

SOPRESSA
(GFA)

tomato sugo, sopressa salami, ricotta, rocket, hot honey, mozzarella

30

BOSCAIOLA
(GFA)

garlic cream, pork fennel sausage, onion, mushroom, parmesan, mozzarella

32

CARNIVORA
(GFA)

tomato sugo, onion, ham, sopressa salami, pork sausage, hot honey, mozzarella

33

GAMBERI
A (GFA)

tomato sugo, spencer gulf king prawns, nduja chilli, rocket, lemon, mozzarella

36

STONE FIRED PIZZAS / STRAIGHT FROM

ED, PERFECT / STONE FIRED PIZZAS

ED PIZZAS / BLI

LARGER

CHICKEN SANDO

brioche, panko crumbed chicken, caesar dressing, iceberg lettuce, pickled onion, parmesan, chives, pangrattato

25

ADD FRIES 3

PANKO CRUMBED GARFISH

A

south australian caught, yuzu mayonnaise, pickled fennel apple remoulade

34

EGGPLANT PARMIGIANA

(V)

rich sugo sauce, crispy basil leaf, parmesan, pangrattato, charred sourdough

36

CHARGRILLED CHICKEN

(GF)

half boneless chicken, sriracha lime aioli, chilli oil, crispy kale, lime

45

MB2+ 300G SMOKED SCOTCH FILLET

(GF)

burnt onion butter, red wine jus

53

MB2+ 700G SMOKED RIBEYE

(GF)

burnt onion butter, red wine jus

105

TES / SETTLE IN / LARGER PLATES / THE MAIN EVENT / LARGER PLATES / DRESSED TO IMPRESS / LARGER PLATES / LARGER PLATES

SIDES

ROASTED CARROT
(V)(GF)

lime maple butter, almonds,
drunken currants, ricotta

18

BLISTERED BEANS
(VE)(GF)

chilli oil, crispy bits, fried shallots

16

CRISPY FRIES
(V)

yuzu mayonnaise, nori salt

13

ROAST DUCK FAT POTATOES
(GFA)

triple cooked potatoes, mixed herb sea salt

16

ROCKET SALAD
(V)(GF)

fresh pear, parmesan, rocket, pickled fennel, candied
walnuts, aged balsamic, extra virgin olive oil

16

ICEBERG SALAD
(V)(GF)

iceberg wedge, dill buttermilk dressing, pickled onion,
cherry tomato, dill, parmesan

16

SWEET PLATES / ONE MORE, ALWAYS / SWEET PLATES / THE SWEETEST FINALE / SWEET PLATES / SAVE ROOM, TRUST US / SWEET PLATES

DESSERT

BURNT BASQUE MANGO CHEESECAKE
(V)(GF)

mango compote, passion fruit coulis,
toasted coconut

17

PISTACHIO CANNOLI
(V)(1EA)

pistachio ricotta filling, pistachio crumb, honey

10

DARK CHOCOLATE BROWNIE
(V)

salted caramel, chocolate soil, chocolate fairy floss,
vanilla bean ice cream

17

COCONUT PANNA COTTA
(VE)(GF)

hazelnut praline, lime, pineapple kiwi salsa

17

Wonderland

THE NIGHT STARTS
AND ENDS HERE.

625 Goodwood Rd, Panorama, SA 5041
hotelpanorama.com.au /wonderland_panorama