

# THISTLE INN est 1840

## SMALL BITES

Oyster natural or battered**	6.5
Warmed marinated olives, preserved lemon, fresh herbs*	10
Anchovy, dairy curd, aleppo pepper, sourdough	10
Creamed paua croquettes	10

## STARTERS / SHARING

Cheesy garlic loaf	11
Burrata, figs, honey, black salt, ciabatta**	25
Mussels, nduja, pickled fennel, ciabatta**	25
Poached black tiger prawns, pistachio parsley, preserved lemon*	25
Duck liver pate, toasted ciabatta, pickled cherries*	19
Smoked Kahawai, horseradish, creme fraiche, lemon, dill**	22
Hummus, spiced chickpeas, olive oil, wonton skins*	18

## MAINS

Confit chicken leg, preserved lemon, leeks, crispy chicken skin	38
Beer Battered Market Fish, prawn & chips, preserved lemon aioli**	M.P.
Butternut risotto, crispy curry leaves, chilli oil, ricotta, pine nuts*	32
Thistle burger, dashi onions, miso ranch, gruyere, Marmite butter, fries**	29
Dry Aged Ribeye, cafe de paris butter, jus, fries**	41
Pan Seared Fish of the day, autumn greens, oyster and prosecco sauce*	M.P.
Scallops, black pudding, potato, jus	27 entree 37 main

## SIDES

Chips, truffle oil, parmesan**	14
Grilled broccolini, Kalamata olive butter*	14
Cos lettuce salad, pecorino*	14
Duck fat potatoes	14
Baby Carrots, tahini yoghurt, kale, sesame*	14

## DESSERTS

Sorbet of the day*	10
Chocolate truffle*	5
Whittaker's 72% dark chocolate mousse, pineapple gel, chilli, tequila, chocolate crumb*	15
Date cake, whiskey caramel, ginger gelato*	18

## AFTER DINNER DRINKS

Cafe Bombon-Dulce de leche, calvados, ristretto	16
Espresso Martini	20
Barossa Grant Burge 10yr Tawny	12

\*=Gluten free \*\*=Gluten Free option.  
Some dishes may contain traces, please let us know if you have severe allergies, or strict dietary requirements so we can best advise you.