

UKARIA MENU

Entrée

Cold Selection

Spencer Gulf kingfish, pickled kohlrabi, fermented chilli, salted egg, caper & coconut yoghurt.

Poached peppered beef, green olive & basil pesto, fried herbs, burnt heirloom tomato & Coriole E.V.O.O.

Honey roasted duck, celeriac cream, poached rhubarb, maple roasted hazelnuts & watercress.

Seared Paringa Farm lamb loin, golden raisin & freekeh salad, mint & preserved lemon labneh, candied tomato, nasturtium leaf & oil.

Warm and Hot Selection

Seared scallop, romesco, charred free-range pork belly, roasted cauliflower & apple salad.

BBQ king prawn, fennel & saffron risotto, lemon, herb pangrattato & herb oil.

Lemongrass & soy braised boneless 1000 Guinea's beef rib, green mango & chili salad.

Poached chicken, grain mustard, goats curd, glazed pumpkin & pepper leaf.

Paringa Farm lamb porterhouse, roasted carrot hummus, pomegranate, harissa yogurt & sumac.

Vegetarian

Burrata, heritage tomatoes, herb crostini, wild cress, vincotto & herb oil.

Herb rolled adelaide hills chèvre, garden peas, caramelised pumpkin, toasted pepitas, lemon pressed agrumato, tomato dust & mint pesto.

Potato gnocchi, forest mushrooms, garden peas, parmesan oil & fried green herbs.

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Main Course

Beef

Beef fillet, potato & herb gratin, heritage beetroots, parsnip cream, roasted shallot & horseradish butter.

Charred beef fillet, baked parmesan gnocchi, dutch carrots, portobello ketchup & greens.

Sous vide beef striploin, balsamic mushrooms, sweet potato, grilled sprouts & chimichurri.

Lamb

Grilled lamb rack, green wheat & lemon risotto, green peas, asparagus, truffle & parsley oil.

Roasted lamb rump, pumpkin fondant, charred leek, rainbow chard & caramelised cauliflower & mint verde.

Braised lamb shoulder, pearl barley, buffalo ricotta, heirloom vegetables, pickled walnut & toasted ancient grains.

Poultry

Baked chicken breast, sage & leek rosti, spinach, wild mushrooms & fried green leek.

Lemon thyme confit chicken, cauliflower cheese, caramelised root vegetables, vine tomato & chicken jus.

Crispy duck, confit leg croquettes, beetroot, smoked almond, goats curd & kale pesto.

Pork

Master stock braised pork belly, soy mushrooms, charred cabbage & nashi fruit.

Seafood

Grilled barramundi, bisque, mussel, finger-lime, charred green onion, chilli oil.

Barramundi, grilled potato, spiced lentil, savoy cabbage & red wine butter.

Grilled salmon, fried potato, niçoise vegetables, semi dried olives & salmon roe.

Atlantic salmon, white anchovy tart, fennel & lemon ratatouille, citrus sabayon.

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Sides

Hot Selection

Duck fat roasted potatoes, truffle parmesan & rosemary salt.

Chermoula baked cauliflower, lemon yoghurt & roasted almonds.

Charred broccolini, dried tomato, pine nuts & basil oil.

Roasted butternut, cranberry, goat feta & lemon thyme.

Baked heirloom vegetables, pomegranate, honey butter & herbs

Baked sweet potato, chimichurri, confit garlic aioli & herbs.

Cold Selection

Heirloom tomato, fior di latte, caramelised onion, pesto & fried basil.

Wild rocket, shaved pecorino, honey baked pear, seeded mustard & red wine vinegar.

Grilled baby gem lettuce, pancetta crisps, radish & tahini dressing.

Orange, pickled fennel, breakfast radish, watercress & roasted cashews.

Garden salad, cherry tomatoes, cucumber, red onion & balsamic dressing.

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Plated Desserts

Fresh Fruity

Baked New York cheesecake, Pimm's strawberry compote & pistachio ice cream.

Citron tart, lime marshmallow, raspberries & crème fraiche.

Hot Desserts

Chocolate whisky pudding, rich caramel sauce & roasted almond ice cream.

Spiced rhubarb, pear bakewell tart, vanilla anglaise & double cream.

Flourless orange & almond pudding, cointreau ice cream & citrus salad.

Rich and Indulgent

Russian honey & walnut cake, double cream & fresh berries.

Peanut butter & caramel mousse gateaux, layers of chocolate chiffon sponge & banana ice cream.

Classic

Vanilla crème caramel, ginger poached apple & chocolate dipped biscotti.

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Wood Fired Pizzas

Savoury

King prawn, caramelised fennel, lemon oil & rocket.

Prosciutto, Barossa chorizo, heirloom tomato & fior de latte.

Char grilled chicken, smokey BBQ onions, smoked mozzarella & olives.

Sumac lamb shoulder, pickled cucumber, yoghurt & mint pesto.

Vegetarian

Heirloom tomato, fresh basil & fior di latte.

Grilled artichoke, sweet potato, lemon thyme & smoked mozzarella.

Dessert

Caramelised banana, roasted hazelnuts, dark chocolate.

Cinnamon poached hills apple & pear, vanilla bean anglaise & almond crumble.

Raspberry & white chocolate, cream cheese & freeze-dried raspberries.

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Canapés

Cold Selection

Searched scallop, pickled celery, spiced tomato & avocado.

Kingfish crudo, squid ink cracker, citrus cream.

Salmon tartare, pickled kohlrabi, smoked roe.

Charred octopus, parsnip & pickled fennel.

Lamb, chickpea hummus, pomegranate & pine nut.

Hot Selection

Chorizo, zucchini & herb fritters, smoked paprika & lemon aioli.

Beef wellington, tomato chutney.

Beef chipotle skewer, lime & red pepper salsa.

Chicken satay, peanut & coconut dressing.

Chicken & lemongrass kofta, lime aioli & crispy shallots.

Honey sriracha grilled chicken skewer, sesame & green onion glaze.

Peking duck bao, fermented cabbage, Hoi Sin plum & radish.

Middle eastern lamb sausage roll, harissa & preserved lemon yoghurt.

Moroccan lamb kofta, lemon oregano tzatziki.

Szechwan & dried lime salted squid, sweet chilli & soy syrup.

Thai prawn cakes, peanut chilli caramel, coriander & mint.

Tempura prawn, fried chilli, green onion & black sesame mayonnaise.

Vegetarian

Mini pizzette, sundried tomato pesto, torn basil & fore de latte.

Roasted pumpkin, caramelised leek & feta arancini, roasted tomato aioli.

Grilled halloumi skewers, harissa salsa, green olive, preserved lemon & rocket.

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Substantial Canapés

Cold Selection

Spicy chicken larb, kaffir lime, mint, toasted rice, crispy shallots & sweet oyster dressing.

Chermoula prawn salad, mint cous cous, cucumber & torched orange aioli.

5 Spice crispy pork belly bun bowls, asian noodle & herb salad.

Poke bowl, salmon, avocado, sushi rice pickled ginger & ponzu.

Hot Selection

Wild mushroom gnocchi, parmesan cream, chives & toasted pine nuts.

Conchiglie pasta, confit duck, lemon herb pangrattato.

Beef penang curry, grilled pineapple toasted coconut & jasmine rice.

Braised pork belly, apple & fennel salad, celeriac remoulade.

Charred spicy plum pork, rice noodle & herb salad.

Murgh makhani (butter chicken), steamed rice, roti crisps & yoghurt.

Yoder smoked beef rib, butter milk cider slaw & pickled onion.

Miso salmon, buckwheat noodles, snake beans & black sesame.

Sliders

Pork katsu slider, japanese slaw & curry aioli.

Beef double cheeseburger, bourbon onions, hickory BBQ sauce, garlic pickle & brioche.

Pulled boston bay pork slider, apple & fennel slaw & smokey BBQ sauce.

Buffalo chicken, American cheese, Ranch dressing & guacamole.

Harissa haloumi burger, beetroot relish, portobello & lemon aioli (v)