



SPICE MARKET BAR & RESTAURANT

LOCATED ON THE GROUND FLOOR

RESTAURANT OPENING HOURS

Breakfast	Monday to Friday 6.30am - 9.30am Saturday, Sunday & Public Holidays 7.00am - 10.00am
Dinner	Monday to Sunday 6.00pm - 9.30pm

APPETISERS

Spice Market Starter Plate (<i>Waiting Staff will advise on tonight's selection</i>)	POA
Garlic & Chive Lepinja Bread	8.5
Bruschetta, <i>shredded confit duck, cherry tomato, bocconcini, basil</i>	10.5

ENTRÉES

South Australian Oysters	half dozen	dozen
- Natural	15	24
- Natural with a Nam Jim Dressing	16	25
- Kilpatrick - <i>bacon, Worcestershire sauce</i>	17	26
Roasted Field Mushroom, <i>caramelised onion, bocconcini, pita, basil, truffle oil (V)</i>		10.5
Pan-Fried Calamari, <i>chorizo, balsamic, rocket, olio santo</i>		16.5
Thai Beef Fillet Salad, <i>glass noodles, cashews, cherry tomato, coriander, soy, chilli</i> (<i>served at room temperature</i>)		17.5
Japanese Scallops, <i>Thai pumpkin purée, crispy prosciutto</i>		18
"Ocean & Earth" - <i>crispy skinned pork belly, grilled bugs, wakami salad</i>		19

MAINS

Fresh Market Fish of the Day (<i>Waiting Staff will advise on tonight's selection</i>)	POA
Chicken Pad Thai, <i>flat rice noodles, salted fish, tamarind, cashews, seasonal vegetables, lime (G)</i>	25
Vegetarian Pad Thai (V) (G)	21
Duck Curry - <i>shredded duck, red curry sauce, lychees, fresh herbs, jasmine rice</i>	29
Crispy Pork Belly, <i>Thai coleslaw, candied apple, port and anise jus (G)</i>	30
Kangaroo Fillet, <i>carrot mash, spiced baby carrots, baby spinach, port jus (G)</i>	30
Thai Beef Fillet Salad, <i>glass noodles, cashews, cherry tomato, coriander, soy, chilli (G)</i> (<i>served at room temperature</i>)	33
300g Scotch Fillet, <i>chimichurri grilled prawns, prosciutto, tomato and lime salsa, red wine jus (G)</i>	38

SIDES

Seasonal Vegetables	8.5
Chat Potatoes, <i>rosemary salt, Za'atar, aioli</i>	8.5
Mixed Leaf Salad, <i>sumac vinaigrette</i>	8.5
Greek Salad	8.5

TO FINISH

Fresh Fruit Salad, <i>saffron and orange reduction (G)</i>	8.9
White Chocolate and Vanilla Panna Cotta, <i>raspberry jelly, rhubarb, basil seeds</i>	13.9
Dark Chocolate Mud Cake, <i>vanilla ice cream, candied orange</i>	13.9
Passionfruit Crème Brûlée, <i>mango sorbet, coconut sable</i>	13.9
Trio of Local Cheeses - <i>served with matching accompaniments</i>	18.9

(G) Gluten Free

(V) Vegetarian