



*Welcome to Penny Blue, where
contemporary dining captures the essence of
Modern Australian cuisine with a touch of
nostalgia.*

*Named after a rare stamp, Penny Blue
reflects its unique heritage, embodying the
idea that, like this treasured stamp once*

Freshly Baked

Rosemary & Potato Sourdough Cob, Cultured Butter, Olsson's Sea Salt, Olive Oil **9**

Freshly Shucked Coffin Bay Oysters

Apple Mignonette, Yuzu (GF|DF) half dozen **36**
Miso, Roasted Sesame & Parmesan Mornay, Spring Onion, Pine Nut Crumb half dozen **38**
Kilpatrick, Tobiko (GF|DF) half dozen **38**

Starters

Soup Du Jour *** Please ask your server for the weekly special**

Warm Olives Mix (GF|DF|V) **9**

Chargrilled Whole SA Jumbo King Prawn, Nduja, White Balsamic, Dill Oil (GF|DF)  **ea. 11**

Kohlrabi Ceviche, Apple & Dill Sago, Compressed Rock Melon, Raspberry Gel, Sorrel (V|GF) **24**

Pumpkin & Goat's Curd Bavarois, Lemon Mint Curd, Candied Walnut Crumble, Blackberry (V|GF) **25**

Angus Beef Tartare, Horseradish, Sourdough (GFO|DF) **26**

Hiramasa Kingfish Crudo, Baby Caper Berry, Orange Segments, Pickled Pearl Onion, White Balsamic, Red Currant Gel (GF|DF) **28**

Spencer Gulf Prawn Cocktail, Baby Cos, Avocado, Marie Rose Sauce (GF|DF) **29**

Chargrilled Gawler River Quail, Salmoriglio, Crispy Kale, Harissa, Charred Lemon (GF) **27**

Mains

Roasted Zucchini & Squash, Spinach Gnocchi, Hazelnut Romesco, Dukkah (GF|V) **36**

Squid ink Linguine, Blue Swimmer Crab, Black Mussels, Brandy Chilli & Parsley, XO Sauce (DF) **42**

 Traditional Mariner's Pie **43**
Chowder, SA Prawn, Kingfish, Ocean Trout, Mussels, Scallops, Puff Pastry

Pan-fried Tasmanian Ocean Trout, Fennel-Capsicum Remoulade, Mint & Edamame Puree, Dashi Beurre Blanc (GF) **46**

Confit Duck Maryland, Braised Du Puy Lentils, Asparagus, Baby Carrot, Orange Gel, Jus (GF) **43**

Saskia Beer Chicken Francese, Saffron Witlof, Beetroot, Thyme & Lemon Velouté, Calvados (GF) **36**

Penny Blue Burger **34**

36* South Steak Patty, Cheddar, Pickles, Balsamic Caramelised Onion, Burger Sauce, Chips

Grill

Grain Fed, Angus Eye Fillet, 36* South, SA, 200g (GF|DF) **54**

Wagyu MS5+ , Scotch Fillet, Icon, QLD, 350g (GF|DF) **64**

Wagyu MS9+ Sirloin, Icon, QLD, 300g (GF|DF) **68**

Add on Spencer Gulf King Prawns (GF|DF) **24**

Served with vine-ripened tomatoes and a choice of one accompaniment: Mustard, Béarnaise, Cabernet Jus, Cognac Jus, or Chimichurri

Sharing Plates



Beef Wellington - serves 2+ **140**
Wagyu Eye Fillet MS5+, Truffle Mushroom Duxelles, Chicken Liver Parfait, Prosciutto, Madeira Jus
Allow 70 minutes for preparation time

Greek Style Twice Cooked Margra Lamb Shoulder - serves 3+ (GF) (DFO) **130**
Tzatziki, Charred Lemon, Oregano, Rosemary Duck Fat Smashed Potatoes

Pan-fried Spring Water Robarra Whole Barramundi - serves 2+ **110**
Lemon | Soy Burnt butter | Parsley | Crispy Capers

Sides

Truffle Mash, Crème Fraiche, Chives (GF|V) **14**

Chips, Oregano, Paprika (DF|V) **12**

Cauliflower Gratin, Nutmeg Mornay, Reggiano, Mozzarella, Roasted Hazelnut Crumb (GF) (V) **15**

Roasted Kent Pumpkin, Chilli Maple Glaze, Persian Feta, Pine Nuts, Parsley (V) **15**

House Salad, Cos, Witlof, Rocket, Radicchio, Orange Segments, Pickled Fennel, White Balsamic, EVOO (GF|DF|V) **14**
