



*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

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

Freshly Shucked Coffin Bay Oysters

Apple Mignonette, Yuzu (GF|DF) half dozen **36**

Beurre Blanc, Chicken Skin Crumb, Avruga Caviar (GF) half dozen **38**

Kilpatrick, Tobiko (GF|DF) half dozen **38**

Add on Caviar Bump, Sturia's Oscietra (GF|DF) 2.5g **35**

Starters

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

Burrata, Heirloom Cherry Tomato, Aged Balsamic, Basil, Fennel, Caper Persillade (GF|V) **24**

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

Hiramasa Kingfish Gravlax, Pomelo, Yuzu, Wakame, Sesame (GF|DF) **28**

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

Gawler River Quail, Pickled Blackberry, Cauliflower, Red Currant Jus (GF) **26**

Roasted Baby Beetroot, Citrus Beet Puree, Persian Feta Cream, Hazelnut Crumb (GF|V) **24**

Mains

Saskia Beer Chicken Breast, Celeriac Fondant, Parsnip, Kale, Jus (GF) **36**

Pepe's Margra Lamb Cappelletti, Arrabbiata Sauce, Capers, Kalamata Olives **36**

Blue Eye Trevalla, Saffron Fennel, Lemongrass Foam, Avruga Caviar (GF) **46**

Wild Mushroom Gnocchi, Sage Pesto, Caramelised Walnut, Reggiano, Goat's Curd (GFO|V) **E24/M34**

Penny Blue 36* South Beef Burger, Cheddar, House Pickles, Lettuce, Tomato, Chips **34**

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 60 minutes for preparation time

Twice Cooked Margra Lamb Shoulder - serves 3+ (DFO) **130**

Master Stock, Hoisin Miso Glaze, Rosemary

Spring Water Robarra Whole Barramundi - serves 3+ **110**

XO Butter, Shallot, Leek, Choy Sum, Chilli Ginger Sweet Soy

Sides

Paris Mash, Chives (GF|V) **12**

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

Cream Spinach, Mushroom, Nduja, Reggiano, Kale **14**

Charred Broccolini, Cajun Spiced Almonds, Sumac Yoghurt, Honey (GF|V) **15**

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

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