



*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 passed through the Adelaide General Post Office, each dish is crafted with exceptional significance.*

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## Freshly Baked

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

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## 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**

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## Starters

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

Vannella Burrata, Heirloom Cherry Tomato, Leonardi Balsamic, 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**

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## 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**

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## 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*

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## 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

Twice Cooked Margra Lamb Shoulder - serves 3+ (DFO) **130**  
*Master Stock, Hoisin Miso Glaze, Rosemary*

Spring Water Robarra Whole Barramundi - serves 3+ (GF) **110**  
*XO Butter, Shallot, Leek, Choy Sum, Chilli Ginger Sweet Soy*

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## 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**