



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.



Freshly Baked

Rosemary & Potato Sourdough Cob, Cultured Butter, Olsson's Sea Salt, Olive Oil **12**

Freshly Shucked Coffin Bay Oysters

Natural, Lemon (GF|DF) half dozen **36**
Adelaide Hills Strawberry Mignonette (GF|DF) half dozen **36**
Kilpatrick, Tobiko (GF|DF) half dozen **38**

Starters

Warm Olives Mix (GF|DF|V) **10**
Grilled Whole SA Jumbo King Prawn, Nduja Glaze, Burnt Lemon Aioli (GF) ea. **14**
Chargrilled Chicken Spatchcock, Hazelnut Romesco, Hot Sichuan Honey (GF) **28**
Salt Roasted Beetroot, Pickled Pear, Fennel, Raspberries, Orange Vinaigrette, Candied Hazelnut (VEGAN) **25**
Angus Beef Tartare, Horseradish, Pommes Allumettes, Soy Cured Egg Yolk, Sourdough (GFO|DF) **30**
Hiramasa Kingfish Ceviche, Aji Amarillo, Citrus Wasabi Leche de Tigre (GF)  **32**
Australian King Prawn Cocktail, Baby Cos, Avocado, Finger Lime, Seaweed, Marie Rose Sauce (GF|DF)  **30**

Mains

Pan-fried Potato Gnocchi, Edamame, Brown Butter-Sage Emulsion, Garlic, Pangrattato (V) **36**
 Traditional Mariner's Pie **46**
Cognac Cream, SA Prawn, Ocean Trout, Mussels, Scallops, Truffle Mashed Potato Gratin
Pan-fried Tasmanian Ocean Trout, Yellow Pepper-Corn Coulis, Asparagus (GF) **48**
SA King Prawn Linguini, Garlic, Prawn Bisque Reduction, Lemon Zest, Chilli Oil **43**
Confit Duck Leg, Braised Red Cabbage, Cointreau Jus (GF) **44**
Free-range Chicken Breast, Lacto-fermented Blueberry Jus, Vanilla Parsnip Puree (GF) **38**
Grilled Margra Lamb Chops (m-r), Lemon Pearl Couscous, Broccolini, Molasses Jus (DF) **54**

Grill

Grass Fed, Angus Eye Fillet, O'Connor, VIC, 200g (GF|DF) **58**
Grain Fed, Wagyu MS5+ Scotch Fillet, Icon, QLD, 350g (GF|DF) **70**
Butcher's Cut **Please ask your server* **POA**
Add on Spencer Gulf King Prawns (GF|DF) **26**

**Served with vine-ripened tomatoes*
**Choice of one accompaniment: Mustard | Béarnaise | Cabernet Jus | Cognac Jus | Chimic*

Sharing Plates

 Beef Wellington - serves 2+ **160**
Wagyu Eye Fillet MS5+, Truffle Mushroom Duxelles, Chicken Liver Parfait, Prosciutto, Madeira Jus
**Allow 75 minutes for preparation time*
Greek Style Twice Cooked Margra Lamb Shoulder - serves 3+ (GF) **145**
Tzatziki, Charred Lemon, Oregano, Rosemary Potatoes
Pan-fried Spring Water Robarra Whole Barramundi - serves 2 (GF) **120**
Lemon | Soy Burnt Butter | Parsley | Crispy Capers

Sides

Truffle Mash, Crème Fraiche, Chives (GF|V) **14**
Chips, Paprika Salt (DF|V) **12**
Cauliflower Gratin, Mornay, Reggiano, Mozzarella (V) **15**
Roasted Kent Pumpkin, Chilli Maple Glaze, Persian Feta, Pine Nuts, Parsley (V|GF) **15**
Mixed Leaf House Salad, Orange Segments, Pickled Fennel, White Balsamic (GF|DF|V) **14**
