

# Tabel. menu

## All Day Breakfast

Big breakfast - free range eggs - fried, poached or scrambled – bacon, garlic mushrooms, potato hash, tomato and sourdough toast \$25

Eggs Benedict - poached eggs, San José ham, hollandaise sauce on a housemade English muffin \$25

Smoked salmon, scrambled egg, English muffin \$28

Avocado, poached eggs, sourdough toast, tomato salsa \$25

Cinnamon brioche french toast, apple compote, creme fraiche \$25

## To Begin

Smoked almonds (gf, v) \$8

Baked feta and olives, garlic toast \$18

Chargrilled sourdough bread, EVOO (v, ve) \$10

Chargrilled sourdough bread, hummus, carrot and almond dip (v) \$18

San José ham, aged cheddar, mustard pickle sourdough toastie \$15

French onion soup with gruyere crouton \$18

Spiced lentil soup, sourdough toast (ve) \$18

Peking duck puffs, hoi sin sauce (4) \$20

Lobster dumplings with black vinegar and radish (5) \$26

Paté, pickled watermelon, brioche toast \$18

Goats cheese and herb souffle, apple salad (v) \$18

Warm beetroot and sweet potato salad, chive dressing (ve, gf) \$18

Fennel fritters, mint vinaigrette (ve) \$18

## To Share

### **Tabel Picnic Platter for two \$55 – additional people \$27.50**

Middle Eastern fried chicken (gf), mushroom and truffle arancini (v), aged cheddar with carrot and ginger chutney, paté with pickled watermelon, cured meat, fennel grissini, hummus, olives, housemade sourdough bread and fresh fruit

### **Two Course Tabel Lunch Banquet \$45 per person - Minimum 4 people**

Nibble plate - mushroom arancini, smoked almonds, feta, paté with pickled cherries, housemade sourdough bread

Chef's choice of three main dishes and one side dish served on platters

TABEL CATERING AT CARRICK HILL  
CARRICK HILL CAFE  
46 CARRICK HILL DRIVE, SPRINGFIELD SA 5062  
OPEN WEDNESDAY TO SUNDAY AND PUBLIC HOLIDAYS  
10AM-4.30PM  
PLEASE CALL 0438 727 794 TO MAKE A BOOKING

MENU 140622 / SUBJECT TO CHANGE

**Main**

Saffron, pea and corn risotto (v,gf) \$28

Caramelised pumpkin, haloumi, walnut skordalia, fennel salad (v, gf) \$28

Hand made gnocchi, mushroom ragu, Reggiano Parmigiano (v) \$28

Chicken, marjoram and lemon pie, witlof salad \$28

Smoked salmon, potato cake, horseradish cream, cucumber, pickled onion (gf) \$30

Malay chicken and potato curry, jasmine rice, pickles (gf) \$28

Middle Eastern fried chicken, soused eggplant, tomato salsa (gf) \$28

Masterstock duck leg, pickled cherries and wilted greens (gf) \$32

Osso bucco, polenta \$30

Bouillabaisse... SA prawns, flathead, cockles, mussels in fennel tomato soup, chargrilled sourdough, saffron mayonnaise \$48

Parsley and Parmesan crumbed King George whiting, olives, parsley and lemon salad \$48

**On the side**

Paris mash (v, gf) \$10

Confit carrots, smoked yoghurt, almonds, honey (v, gf) \$10

Chips, tomato sauce (vg, gf) \$10

Blue cheese, pear and macadamia salad (v, gf) \$15

Chargrilled sourdough bread -1 slice (ve) \$1

**Cheese, Bread and Lavosh**

Black wax cheddar cheese with pickled onions \$18 (v)

Maggie Beer bold blue cheese with prunes \$18 (v)

Maggie Beer Triple cream brie, apple compote \$18 (v)

**Children's Menu**

Scrambled egg on toast (v) \$15

Chips, tomato sauce (v, ve) \$10

House made chargrilled sourdough bread, hummus (v, ve) \$10

Ham and cheese toastie \$10

Spaghetti with Napolitana sauce (v) \$15

Ham and pineapple pizza \$15