

SOUTHERN PROVIDORE

WELCOME TO THE GRAND TABLE,
WHERE WE CELEBRATE THE ICONIC
ESSENCE OF SOUTH AUSTRALIA



Find out more about the local producers
showcased on the Grand Table menu



THE GRAND TABLE EXPERIENCE

Agriculture has always been the beating heart of the South Australian community. Our state brims with hard-working small producers adding value by creating post farm gate produce. We proudly champion artisan bakers, winemakers and distillers whose passion drives them.

Here at the Grand Table we have one simple but “Grand” idea. To showcase this talent and celebrate the essence of regional flavours.

Each season we will feature one of the recognised regions to showcase their local wines, spirits & produce. Once you’ve tried we’re sure you’ll be tempted to take some home from our retail offer.

In addition to the featured region our menu has some local favourites for you to enjoy.

FEATURED REGION - CLARE VALLEY

Just an hour and a half from Adelaide, the secluded Clare Valley is an enchanting journey. Behind every corner, there is a new discovery. Wind your way through a cluster of villages and wineries, nestled in a picturesque valley. Marvel at the patchwork of pristine farmland, admire the elegant rows of vines and be inspired by the natural beauty of the region.

Life in the Clare Valley is truly entwined with the vine. The region boasts more than forty wineries, some operating out of farm sheds and rustic buildings. It’s a region where wine blends effortlessly with history, art, food, relaxation and even exercise - if you’re up for it you can cycle the famed Riesling Trail, a 33km corridor linking quaint towns, restaurants and wineries.

If you’ve just been to the Clare Valley you can enjoy one last taste of local. If you haven’t been to Clare Valley this trip you can sample what you’ve missed and plan to visit the next time you’re back!

FEATURED WINEMAKER - TAYLORS WINES

Inspired by the great producers of Bordeaux the Taylor family established their family estate by Wakefield River in Clare Valley on the same day Neil Armstrong lands on the moon. The unique combination of geography, geology and climate results in terroir that produces world class wines. We think Bill Taylor Senior made a great decision all those years ago. Raise your glass!

Why three seahorses?

When Bill Taylor Snr digs for a dam to secure water for the vines he discovers tiny seahorses in the limestone bedrock. A great reminder these ancient soils once lay at the bottom of an ocean 600 million years ago and an ode to three generations of a great family business.

EATING

THE SOUTH AUSTRALIAN LUNCH

Skara Mediterranean Prosciutto, BFF Mild Pancetta, Skara Pork & Roasted fennel salami, La Vera Bocconcini, Kris Lloyd Camembert served with Baylies organic rosemary lavash and blue cheese crackers, Market Street's fresh stone oven Rye sourdough, Beerenberg caramelised onion & Coriole mixed olives.

\$19.95

EXTRA VIRGIN OLIVE OILS AND OLIVES

Coriole EVOOs, Aged Sweet vinegar, Koroneiki olives, Kalamata olives served with Market Street's fresh stone oven Rye sourdough

\$12.95

CHEESE BOARD

Barossa artisan La Dame goat cheese, Section 28 Monforte, Section 28 Monte Rosso & La Vera Belmondo Buffalo Blue served with Buzz Blue Gum honey, Oakbank Quince paste & Pangkarra Clare Valley lavosh

\$21.95

CHEESE & WINE FLIGHT

Barossa artisan La Dame goat cheese, Section 28 Monforte & La Vera Belmondo Buffalo Blue expertly paired with Taylor Made Malbec 2018, Heritage Shiraz 2018 and Taylor Made Bordeaux 2018 served with Blue Gum honey, Oakbank Quince Paste & Pangkarra Clare Valley lavosh

\$27.95

FARMERS MARKET BUFFALO MOZZARELLA SALAD

La Vera Buffalo Mozzarella served with cherry tomatoes, local basil pesto, Kalamata olives finished with Coriole EVOO & Market Street fresh stone oven Rye sourdough

\$21.95

DO IT YOURSELF BOARD

Can't wait to get home? You can choose from our extensive range of cold cuts and cheeses from the retail range and we will plate it for you to enjoy in store.

Served with Baylies organic rosemary lavash and blue cheese crackers, Beerenberg caramelised onion & Coriole mixed olives and Market Street fresh stone oven Rye sourdough

\$5.00
plating fee

DESSERT PLATTER

Market Street mini Salted Caramel and Macadamia & Almond tarts served with Chocolate no5 hand-rolled whisky truffle

\$18.95

Add Cirelli Coffee or T-Bar Tea **+\$3.00**

CHOCOLATE TASTING

Chocolate no5 tasting flight: 35% Milk Couverture, 55% Dark Couverture and 75% Dark Couverture

\$10.95

Add wine flight **+\$9.00**

St Andrews Riesling 2018, Taylor Made Malbec 2018 and Taylor Made Bordeaux 2018

Add Cirelli Coffee or T-Bar Tea **+\$3.00**



DRINKING

WINE FLIGHTS BY TAYLORS WINES

Come on a tasting journey through some of Taylors best loved wines and experience the breadth of their range. Complete with tasting notes, you can identify the flavours and compare the varieties on offer.

WHITE WINE FLIGHT \$20

TWP Riesling 2019
St Andrews Riesling 2018
Hotelier Pinot Gris 2018
St Andrews Chardonnay 2017

RED WINE FLIGHT \$25

Taylor Made Malbec 2018
Heritage Shiraz 2018
Taylor Made BDX 2018
Visionary Cab Sav 2014

MIXED WINE FLIGHT \$20

TWP Riesling 2019
St Andrews Riesling 2018
Heritage Shiraz 2018
Taylor Made BDX 2018

WINE BY THE GLASS

TWP Riesling 2019
St Andrews Riesling 2018
Hotelier Pinot Gris 2018
St Andrews Chardonnay 2017

\$11
\$14
\$11
\$14

Taylor Made Malbec 2018
Taylor Made BDX 2018
Heritage Shiraz 2018
Visionary Cab Sav 2014

\$11
\$11
\$14
\$45

LOCAL SPIRITS

Adelaide Hills Distillery 78 Degrees Gin \$15.50
Kangaroo Island Spirits Wild Gin \$14.50
Kangaroo Island Spirits Mulberry Gin \$16.50
Seppeltsfield Rd Barossa Shiraz Gin \$16.50
Adelaide Hills Distillery Vermouth Rosso \$11.50
23rd Street Hybrid Rose Vodka \$13.50
23rd Street Hybrid Whisky \$14.50
23rd Street Not your Nana's Brandy \$13.50
Ambra Spirits Cappuccino 18% \$10.50

All our spirits are served with complimentary bottle of Bickford's & Sons Vintage mixer



COCKTAILS

Cirelli Espresso Martini \$20
Cirelli cold brewed coffee, 23rd Street Hybrid Rose Vodka, Ambra Spirits Cappuccino

Beerenberg Gin & Tonic \$20
Beerenberg apricot jam, 78 Degrees gin, Vermouth Rosso and Bickford's & Sons Indian Tonic Water

BICKFORD'S & SONS SOFT DRINKS \$3.50

Chinchona Indian Tonic Water
Chinchona Dry Tonic Water
Soda Water
Quassia Bitter Lemon
Ginger Ale
Traditional Soda
Traditional Soda Cola
Traditional Soda Lemon, Lime & Bitters

BEERS

We have a range of craft beers available in the fridge, grab one to enjoy at the Grand Table. Prices as marked.