

# DINNER MENU

(Available for Dinner Monday to Saturday)

decant

## ENTREES

**Soup of the Day** with ciabatta 10.5

**Zucchini Souffle**  
with blue mascarpone and red pepper relish 12

**Duck Prosciutto**  
with saffron-poached stone fruit and baby red garnet 13.5

**King Prawns**  
butterflied, with roast tomato salad and lemon lime chutney 16.5

**Beef Short-Rib**  
with fried chat potato, pan jus and lime cheek 16

## MAINS

**300gm Pork Loin**  
in spiced apple stock, with roasted baby beetroots and green beans 29

**Eye Fillet**  
with steamed broccolini, jus, pan-seared scallop and ravigot sauce 32

**Chicken Maryland**  
in a white wine, leek and bacon sauce, with roast potatoes 25

**Decant Pasta** poa

**Lamb Backstrap**  
with fresh mint cous cous, preserved lemon salad and red wine jus 35

**Market Fish** poa

## ACCOMPANIMENTS

chilli-mint and watermelon salad with raspberry vinaigrette 8

char-grilled corn rounds with avocado and watercress 8

baked smashed potato with bacon and truffled butter 8

steamed seasonal vegetables with white balsamic glaze 8

## DESSERTS

**Passionfruit Semifreddo**  
with lemongrass sorbet 13.5

**Trio of Tarts**  
chocolate and rosemary, chocolate and mint, white chocolate and apricot,  
with a chocolate orange sauce 15

**Sweet Filo Stack**  
with armagnac-scented cream and fresh berries 13.5

**Mango Panna Cotta**  
with raspberry sorbet and lime tuille 13.5

**House-Made Olive Oil Shortbread**  
with quince paste and shaved dark chocolate 12

**Affogato**  
house-made vanilla bean ice cream with frangelico liqueur and espresso coffee 13.9

**NEW  
MENU!**

decant restaurant

264 flinders st adelaide sa 5000  
decant@clarionhotelsoho.com.au

direct telephone (08) 8412 5666  
visit www.clarionhotelsoho.com.au