

**NICOLAS**  
 **BAUDIN**  
**RESTAURANT**

Kangaroo Island

Entrée

Soup of the Day (see specials board) **(gf-o)**

Served with Warm Dinner Roll

**\$13.50**

Croquette of Pork

Housemade Parsley Aioli

**\$14.00**

Chicken Caesar Salad **(v-o)**

Baby Cos, Chicken, Bacon, Anchovies, Croutons, Boiled Egg & Parmesan Aioli

Entrée **\$17.00** Main **\$29.00**

Roasted Cherry Tomato, Watermelon & Pine Nut Tabouli **(vegan)**

**\$14.00**

Chilli Infused Scallops & Prawns, served with a zingy Mango & Lime Salsa **(gf)**

**\$16.00**

Sharing platter for 2 **(v-o)**

Garlic Bread, Ciabatta, Olives, Dukkah, Chorizo, Balsamic Oils

**\$18.00**

**(gf) - Gluten Free (v) - Vegetarian (-o) - option available**

Main

Slow Cooked Lamb Shank (gf)

served on Colcannon(cabbage & leeks) Mash, Fresh Baby Vegetables & Local  
Muntrie Berry Jus

**\$37.00**

Scotch Fillet Steak (gf)

With Potato Gratin Dauphinois, Steamed Vegetables & Peppercorn Sauce

**\$35.00**

Marinated Kangaroo Loin (gf)

Served on Apple Pearl Barley Salad with a Local Quandong Sauce

**\$35.00**

Wild Mushroom, Broccolini & Pine Nut Fettuccine (vegan-o)

**\$32.00**

Tonight's Fish

See specials board

Pan Fried Chicken Suprema (gf)

Served with a Tarragon Cream Sauce & Jasmine Rice

**\$32.00**

Avocado & Walnut Risotto (vegan) (gf)

**\$28.00**

(gf) - Gluten Free (v) - Vegetarian (-o) - Option Available

Dessert

Deconstructed Apple Tarte Tatin (**gf-o**) (**v**)  
Served with Vanilla Ice Cream & Salted Caramel  
**\$15.00**

Mixed Berry, Coconut & Rum Panna Cotta (**vegan**) (**gf**)  
Served with Apricot Coulis & Shaved Toasted Coconut  
**\$13.00**

Warm Chocolate Fondant (**v**)  
Served with Chocolate Soil, Warm Chocolate Sauce & Honey Ice Cream  
**\$17.00**

Broken Eton Mess (**gf**) (**v**)  
Meringue, Mixed Berries, Chantilly Cream & KI Sticky Fig Syrup  
**\$16.00**

Vanilla Crème Brûlée (**gf**) (**v**)  
**\$14.00**

Traditional Cheese & Fruit Plate (**gf-o**)  
Served with Dried Fruit, KI Honey & Crackers  
For one **\$19.50** For two **\$32.00**

Affogato (**v**)  
Honey Ice Cream, Espresso & KI Honey Liqueur  
**\$19.00**

(**gf**) - Gluten Free (**v**) - Vegetarian (**-o**) - Option Available