

KUTJERA

RESTAURANT | BAR



FOOD MENU

Kutjera is an ever-evolving experiment in flavour, a story of discovery and place of conviviality. Our approach to cooking is full of curiosity and flair, where our love for the craft finds its way onto the plate.

Kutjera means Bush Tomato in local language, and the name is inspired by the native ingredients that grow in the organic bush gardens of Monarto. Native herbs and spices are hand-harvested to create preserves like quandong jam and desert lime marmalade.

Every ingredient is sourced locally and entirely from South Australia – wild where possible. From the grazing lands of the Fleurieu Peninsula to the pasturelands stretching along the northwest coastline, from the free-range farms of the Barossa Valley to the sustainable aquaculture of the Spencer Gulf. All our produce is grown north of Adelaide, and our cheeses are crafted by artisan cheesemakers in Adelaide and the Adelaide Hills.

While Monarto Safari Resort is a truly unique destination, during your stay, it's your place to call home. Sit back, relax, and allow Kutjera's kitchen to share the flavours of this remarkable land.

Bon appétit

Executive Chef – Ajay Zalte

SMALL PLATES

BRIDGE SPICED OLIVES & ALMONDS <i>V, Gf</i>	\$12
SMOKY BAY OYSTER	½ DZ \$30 DZ \$56
Natural with Lemon or Mignonette	
ADELAIDE HILLS BURRATA	\$27
Blood Orange Fennel Jam, Poached Fuyu Fruit Gel <i>Gf</i>	
OVEN ROASTED WILD CARROT	\$26
Murray Bridge King Trumpet Mushroom, Beet Fraiche, Basil <i>V, Gf</i>	
TRUFFLE, PORK & CHICKEN PATE	\$26
Desert Lime, Pink Pepper Marmalade, Brioche	
WILD SAFARI GIN FLAMED PRAWNS	\$28
Peri Peri, Chive <i>Gf</i>	
CARPACCIO OF KANGAROO	\$28
Citrus Gel, Lemon Thyme, Anise Myrtle Praline <i>Gf</i>	

LARGE PLATES

PAN FRIED BARRAMUNDI	\$42
Winter Melon, Heirloom Tomato, Leaf Ash Sauce <i>Gf</i>	
HIBACHI SMOKED FREE RANGE SPATCHCOCK	\$39
Saltbush Sancho Seasoning, Cipollini Onion Mash, Jus <i>Gf</i>	
GRILLED SILKEN TOFU	\$34
Mustard Chilli, Radish, Greens, Tomato, Eggplant, Turmeric Rice <i>V, Gf</i>	
BAROSSA VALLEY FREE RANGE PORK BELLY & CHEEKS	\$39
Lemon Myrtle Apple Confit, Grilled Brussel Sprouts, Jus <i>Gf</i>	
100 DAY DRY-AGED PRIME SIRLOIN	\$45
Two Sauces, Baby Gem Salad, Crispy Fries	
BRAISED LAMB SHOULDER	\$39
Cucumber-Mint Salad, Jollof Rice, Tamarind Sauce <i>Gf</i>	

SIDES

BABY GEM, CUCUMBER-MINT SALAD	\$12
Crispy Shallots, SA Bush Lime Vinaigrette <i>V, Gf</i>	
POTATO MOUSSELINE	\$12
Pecorino, Black Pepper <i>V, Gf</i>	
FRAGRANT BASMATI JOLLOF RICE <i>V, Gf</i>	\$12
CRISPY POTATO FRIES <i>V</i>	\$12
Homemade Kutjera Salt	

DESSERT

MONARTO SAFARI RESORT SIGNATURE SUNKISSED MANGO DOME	\$16
Melon Seed Milk Ice Cream, Alphonso Mango Sauce	
SALTED BELGIAN CHOCOLATE CAKE	\$16
Sesame Ice Cream, Chocolate Pearls, Raspberry Sand	
GUAVA YUZU LEMON TART	\$16
Davidson Plum Ice Cream, Soursop Chia Seed Sauce	
LOCAL CHEESE BOARD	\$38
Selection of Three Cheeses	
INDIVIDUAL SELECTION	
Adelaide Hills Mature Cheddar	\$14
Adelaide Hills Double Cream Ash Brie	\$14
Adelaide Hills Sir Douglas Mawson Reserve Blue	\$14
Served with nuts, cracker selection, muntries and desert lime marmalade	

KIDS MENU

CHOICE OF A MAIN WITH A DESSERT	\$24
MAIN ONLY	\$18
DESSERT ONLY	\$10

MAINS – CHOOSE ONE

- Chicken Schnitzel, Mozzarella Cheese, Potato Mousseline, Broccoli
- Margherita Pizza, Mozzarella Cheese, Basil, Tomato
- Fresh Fish Fillet, Cucumber, Lettuce Salad, Potato Puree
- Star Slider Beef Patty, Brioche Bun, Cheddar Cheese, Lettuce

DESSERT – CHOOSE ONE

- Melon & Fruit Salad, Mint Leaf
- Vanilla & Strawberry Ice Cream, Berry Compote