



À la Carte Menu

Thank you for dining at the Quality Hotel Old Adelaide in the

Snooty Fox Restaurant

We trust that your time with us will be both comfortable and memorable. If there is anything we can do to make your experience an even more pleasurable one, please let us know



HEAD CHEF: JON - ANTONY

SECOND CHEF: KIRSTIE HARKER (6 year tenure)

Australian born Chef Jon-Antony has an impressive reputation.

Only recently returned from an extremely successful US residency, he wishes to extend a warm invitation to you to experience his love of food in the Snooty Fox Restaurant. Whilst in the US, Jon-Antony was featured on many TV shows including the prestigious Today Show and in many national and worldwide magazines and websites. Jon-Antony also enjoyed cooking for many celebrity clients - highlights being Oprah Winfrey, Cyndi Lauper and President Barack Obama.



First Course

Roasted Garlic & Herb Bread

7.0

Soup of the Day POA

Snooty Fox Oysters

Spinach, Bacon & Chipotle Grilled Oysters

(6) 15.9 (12) 25.9

Dip and Flatbread

Chef's special Warm Spinach and Bacon Dip blended with sharp Cheddar, Cream Cheese and Spices with grilled Flatbread

16.9 serves 2

Prosciutto Wrapped Dates

Fresh dates stuffed with Blue Cheese & Fresh Chilli wrapped in Prosciutto with Capsicum Coulis

16.9

House Made Gnocci

Gnocci tossed with Honey, Roast Pumpkin, Green Peas and finished with White Wine, Pesto & Cream

17.9

Prawn and Grilled Artichoke Cakes

With Chilli Jam & Petite Salad

18.9

Buttermilk Fried Chicken

With Wild Rocket, Fennel, Slow Roast Tomato and Lime Aioli

17.9

Snooty Caesar

Baby Romaine, Crispy Prosciutto, Shaved Parmesan, Crostini and House made Caesar Dressing

17.9



Second Course

Roast Pumpkin Risotto

Honey Roast Pumpkin & Wilted Spinach Risotto finished with Fresh herbs, White Wine and Shaved Parmesan

26.9

MSA* Grade Beef Fillet

Charcoal grilled Fillet of Beef on Herbed Polenta Crouton with Broccolini and Green Peppercorn Jus cooked to your liking...

33.9

*Meat Standards Australia (MSA) was initiated in 1996 as a beef tenderness grading program.

All MSA graded beef is labelled with a guaranteed grade and recommended cooking method to identify beef eating quality according to consumers.

Market Fish of the Day

POA

Char-grilled Lamb Rump

Lamb Marinated in Rosemary & Lavender with Confit Tomato and Balsamic Glaze

29.9

Chicken & Foie Gras Pot Pie

Braised Chicken, Fennel, Mushroom and Foie Gras Pot Pie with Smashed Potato and Green Pea Puree

27.9

Coffee Rubbed Kangaroo Fillet

Coffee Spice Grilled Kangaroo with Sweet Potato Galette, Zucchini Ribbons and Jus

26.9

Pork Loin

Coopers Pale Ale, Sour Cherry and Mustard Glazed Pork Loin with Herb Cous Cous and Green Beans

28.9

Free Range Chicken Breast

Roasted Buttermilk Marinated Chicken Breast with Corn & Jalapeno Pudding and Baby Carrots

32.9

Accompaniments

Vegetables A Variety of fresh Seasonal Vegetables 8.9

Seasonal Greens A variety of fresh Greens with Vanilla Balsamic dressing 8.9

Macaroni and Cheese A Snooty Fox Favourite – true comfort food 9.5

Kipfler Potato Fries Home Style Fries seasoned with Truffle Salt 9.5



Third Course

12 Layer Chocolate Cake

Twelve divine layers of Chocolate Cake with Persian Fairy
Floss and Bourbon-Brown Sugar Crème

13.9

Candied Fig and Almond Frozen Parfait

With Berry Coulis and Toffee Shards

13.9

Passionfruit Curd Tartlet

Passionfruit Tart with a Rich Coconut Cream

13.9

Australian and Imported Cheeses

Market Ripe Cheese with Fruits, Nuts and House made crusty Bread

16.9

Chef Selection of House Made Petite Fours

12.9

Affogato Liqueur

Vittoria Espresso Coffee poured over rich Vanilla Ice Cream
with a shot of Frangelico Liqueur

13.9

PORTS + FORTS

03 Angoves Long Row Botrytis Semillon 375ml	Renmark, SA	32
NV Seppelt Rare Muscat GR113	Rutherglen, VIC	15
NV Stanton & Killeen "Classic 12Yr" Tokay	Rutherglen, VIC	10
NV Stanton & Killeen "Classic 12Yr" Tawny Port	Rutherglen, VIC	12
NV Penfolds "Grandfather" Port	Barossa Valley, SA	13
NV Romate "Cardenal Cisneros" Pedro Ximenez	Jerez, Spain	8
NV Romate "NPU" Amontillado	Jerez, Spain	7
NV Delgado Zuleta "La Goya" Mazanilla	Jerez, Spain	7