

SNACKS

Oysters

Natural.....\$3.5 ea
Watermelon granita.....\$4 ea
Red caviar & sour cream.....\$4.5 ea

Red Caviar

.....\$20
Bread, sour cream.

Beluga Caviar (10g.)

.....\$90
Bread, butter.

Vareniki

.....\$12
Potato, chive, cheese, smoked sour cream. **V**

Pelmeni

.....\$12
Pork & beef, sauerkraut, dill, smoked sour cream.

Kvass Prawns

.....\$15
SA King prawns, fermented rye, cocktail sauce.

Shashlik

.....\$15
Char grilled pork neck, tkemali, flatbread. (GF)

Sprats Mousse

.....\$12
Smoked sardines, pickles, Borodinsky bread. (GF)

Pirozhki

.....\$6
Braised cabbage filled dough bun. **V**

Meats

.....\$35
Duck prosciutto, cured pork, chicken liver pate, bread, pickled things, sloe gin marmalade. (GF)

Cheese Platter

.....\$35
3 cheeses, lavosh, condiments. (GF)

FIRST COURSE

Dressed Sardines Smoked sprats, pickled beetroot, cucumber, radish, oxalis, egg yolk. **GF**

Jellied Crab Blue swimmer crab, tomato jelly, cucumber, green apple, watercress, marigold. **GF**

Carrot Paté Potato chips, black olive, herb oil, sumac. **GF V**

Smoked Venison Tartare Strawberries, sorrel, peppers, juniper, croutons. (GF)

House-made Egg Noodles Red caviar, bottaga, Champagne cream, lemon.

SECOND COURSE

King Fish Charred baby leeks, vine tomato, pomegranate, verjuice, mustard greens. **GF**

Coffee Roasted Duck Coffee, spiced apples, duck fat potatoes, elderflower gastric.

Lamb Back Strap Ajika, roasted onion, radish, cucumber, sour cream, beer foam.

Pressed Pork Shoulder Saffron cauliflower, redcurrant, pork crackling, horseradish cream. **GF**

Rye Zucchini Flower Ajika, buckwheat, pistachio, tarragon, Brussels sprouts, vegan ricotta. **V**

THIRD COURSE

Honey Napoleon Honey tuille, honey cream, cherries.

Cold Berry Soup Fried cherry dumplings, chamomile ice cream.

Watermelon Granita Lime gel, mint, honeycomb, strawberry gum oil. **GF V**

2 / 3 course \$50 / \$65 PP (\$70 / \$95 PP with matching wine)

SIDES

Heirloom Tomato Rye, black salt, truffle oil, dill. **V**.....\$8

Olivier Potato, carrot, cured ham, egg, cucumber, pickle, mayo. **GF**.....\$8



RED OCTOBER

22 Gilbert Place, Adelaide.

From 5 pm till late.

<http://redoctober.bar>

08 8212 2938

BELUGA FLIGHT

Alure + Oyster.....\$20
Gold Line + Caviar.....\$50

SHASHLIK & BEER

\$20

HAPPY HOUR

5 - 7PM TUE - FRI

TAP

1 Hammer Lager\$9
Tovarishch Brand, SA.

2 Sickle Pale Ale\$9
Tovarishch Brand, SA.

3 Brooklyn Lager\$11
Coopers Brewery, SA.

4 Session Ale\$10
Coopers Brewery, SA.

5 Pale Ale\$10
Mismatch Brewing Co, SA.

6 Apple Cider\$9
The Hills Cider Co, SA.

7 Nitro Stout\$12
4 Pines Brewing, NSW.

8 Fifty Dalrymples DIPA\$14
Little Bang Brewing Co, SA.