

To start

your choice of

Tuna tataki, green leaves, crispy shallot, wild rice, ponzu

Figs, Onkaparinga goat's cheese, balsamic, rye, walnut (v)

House made tortellini of rabbit & mushroom, burnt butter, sage, parmesan

Main

your choice of

Local fish of the day

Spinach and parsley risotto (v)

Pepper berry crusted kangaroo, sweet potato puree, native berries (gf)

Lamb press, Kangaroo Island sheep's milk yoghurt, mint, pomegranate (gf)

all mains are served with
Crushed potatoes, rosemary salt
Bitter leaf salad, lemon vinaigrette

To finish

your choice of

House made marshmallows, berries, white chocolate, thyme (gf)

Saffron panna cotta, spiced orange cake, honey & pistachio soil, blood orange sorbet

(v) vegetarian (gf) gluten free

Two courses \$74 pp

Three courses \$89 pp

Both price options include side dishes to share

Option to add a steak course (prepared m-r) \$15 pp or cheese course \$10 pp

3 course minimum for group bookings on Friday & Saturday evening

Pricing is inclusive of GST

No BYO for group bookings

Unfortunately, ala carte menu cannot be offered for groups of 12 plus guests

