

To start

your choice of

Port Lincoln raw Kingfish, mushroom broth, enoki, sea blite, toasted seaweed (gf)

Stracciatella di bufala, pomelo, macadamia nuts, burnt shallots (v)

House made potato gnocchi, butternut squash puree, chevré, candied walnuts, sage (v)

Main

your choice of

Local fish of the day (gf)

Slow roasted eggplant, charred lettuce, puffed quinoa, harissa (v)

Signature Lamb Press, pancetta, cauliflower puree, florets of broccoli, kale, currants (gf)

Pork belly, braised lentils, radicchio, parsnip

all mains are served with
Crushed potatoes, rosemary salt
Baby gem lettuce, red wine dressing, shallots

To finish

your choice of

Waikerie mandarin, set Attiki honey cream, thyme

Silky Callebaut chocolate, blood orange, cacao wafer, meringue

(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

Sorry, no BYO for group bookings permitted

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

