

**To start**

your choice of

Adelaide Hills mushrooms, soy & salsa verde (v)

Char-grilled quail, kohlrabi, baby leeks, black garlic (gf)

Steamed Red Snapper, citrus, crispy shallots, herb salad (gf)

**Main**

your choice of

Confit Ocean Trout, braised baby fennel, tomato, coriander (gf)

Tempura eggplant, tahini, yoghurt, fresh mint, toasted pine nuts (v)

Lamb press, pancetta, honey pumpkin puree, pistachio crumb, mandarin jam (gf)

Corn fed chicken breast, roasted parsnip, charred witlof, spinach & kale puree, heirloom radish (gf)

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

**To finish**

your choice of

Vanilla bean panna cotta, rhubarb compote, pistachio, rhubarb crisp (gf)

Poached quince pudding, house made ice-cream

(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 cheese course \$15 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

