

**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, pepitas (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)

Crispy 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**

