

To start

your choice of

Heirloom tomatoes, buffalo mozzarella, olive crumb, basil (v) (gf)

Hiramasa Kingfish sashimi, ponzu, toasted sesame seeds, green chilli, crispy shallots (gf)

Chargrilled quail, beetroot tzatziki (gf)

Main

your choice of

Local fish of the day (gf)

Heirloom carrot & whipped feta salad, rocket, radish, walnuts (v)

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

House made ricotta gnocchi, Goolwa pipis, mussels, chilli, garlic

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

To finish

your choice of

Lychee & lime sorbet, sago, coconut yoghurt, cherry (v) (gf)

Chocolate dulce de leche, burnt Italian meringue, cherry foam

(v) vegetarian (gf) gluten free

Two courses \$79 pp

Three courses \$94 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

