

**To start**

your choice of

Heirloom tomato & buffalo mozzarella salad, 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 \$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**

