

**To start**

your choice of

Port Lincoln Kingfish, XO sauce, pomelo fruit, puffed rice, aioli (gf)

Parmesan custard, truffle oil, charred beans & broccolini, root vegetables (v)

House made Mezzaluna pasta of pumpkin & chives, carrot, candied walnuts, sage

**Main**

your choice of

Local fish of the day

Spaetzle, assorted mushrooms, cavolo nero, dried apricots (v)

Crispy Pork Belly, pepperonata, burnt persimmon puree, port jus (gf)

Signature Lamb Press, pancetta, cauliflower, kumquats, chermoula chickpeas, snow peas (gf)

all mains are served with  
Crushed potatoes, rosemary salt (v) (gf)  
George's Greek horiatiki salad (v)

**To finish**

your choice of

Caramelised banana bouchée, Jerusalem artichoke chips, chestnut, crème fraiche

Callebaut chocolate, citrus sable, mandarin, rosemary marshmallow

(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**

