

TO START

- Coffin Bay oysters - natural or shallot mignonette 5 ea
Antipasto - selection of small goods, arancini, marinated olives, grissini 21 pp
Port Lincoln Kingfish, XO sauce, pomelo, puffed rice, aioli (gf) 23
Parmesan custard, truffle oil, charred broccolini & beans, root vegetables (v) (gf) 22
'Vitello Tonnato' - Veal carpaccio, tuna, Grana Padano, capers, herb oil (gf) 24
Greek haloumi, pesto, Turkish figs, lemon (v) (gf) 22

PASTA

hand-made in house daily

- Spaghetti, beef brisket, sugo, bone marrow, citrus gremolata 34
Spinach linguine, Spencer Gulf prawns, chorizo, fermented leeks, zucchini, panna fritto 36
Spaetzle, local mushrooms, cavolo nero, dried apricots (v) 35
Mezzaluna of pumpkin & chives, carrot, candied walnuts, sage (v) 34

MAINS

- Fish of the day POA
Signature lamb press, pancetta, cauliflower, kumquats, chickpeas, snow peas, jus (gf) 38
Black Angus sirloin, beetroot, mustard, olive oil (gf) 44
Crispy pork belly, pepperonata, caramelised apple, port jus (gf) 36
Salt baked celeriac, celery remoulade, kelp consommé, quinoa crisp, garlic shoots (v) (gf) 33

TASTING MENU

- Ready to indulge?
Let our chefs feed you with our 5-course Winter Tasting Menu 95 pp
Additional cheese course 10 pp
Matching wines 65 pp

SIDES

- Crispy potatoes with rosemary salt (v) (gf) 10
George's Greek horiatiki salad (v) (gf) 12
Seasonal vegetables, garlic butter (v) (gf) 12