

To start
your choice of

Port Lincoln Swordfish, taramasalata, spring onion aioli, pumpkin seeds (gfo)

Stracciatella di bufala, seasonal vegetables, toasted hazelnuts, blood orange (gf) (v)

House made potato gnocchi, capsicum, harissa, smoked almonds, ricotta, fresh basil (v)

Main
your choice of

Fresh local fish of the day (staff to advise) (gfo)

Grilled zucchini, black sesame yoghurt, couscous, puffed wild rice (v)

La Ionica Chicken, smoked eggplant & capsicum puree, radicchio, Persian feta, bee pollen (gf)

Lamb Press, pancetta, parsnip skordalia, granny smith apple, green peas, broccolini, rosemary (gf)

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

To finish
your choice of

Lemon cremeux, poppyseed sponge, textures of strawberry, verjuice jelly

Callebaut chocolate, Riverland mandarin cream, house made olive oil ice-cream (gfo)

(v) vegetarian (gf) gluten free (gfo) gluten free option

Two courses \$78- 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 inclusive of GST

Apologies, no BYO for group bookings unless arrangements have been made
Unfortunately, ala carte menu cannot be offered for groups of 12 plus guests

