

est 2002

LUNCH

TO START

Gazander Oysters - natural or shallot mignonette (gf) (df) 5 each

Port Lincoln Kingfish, taramosalata, wild rice, sunflower seeds, salmon roe (df) 25

Braised fennel, hummus, orange, rocket (vgn) (df) (gf) 19

Octopus, nduja dressing, pickled cucumber (gf) (df) 24

House made potato gnocchi, broccoli, cauliflower, hazelnuts, parsley, beurre blanc (v) 23

MAINS

Fresh local fish of the day (gf) 38

Vegetarian Moussaka, basil pesto, brussel sprouts (v) (gf) 33

Twice cooked duck breast, puy lentils, radicchio, port jus (gf) (df) 38

Signature Lamb Press, pancetta, capsicum tomato sugo, beans, kale, feta (gf) 39

DESSERTS

Pear, quince, hazelnut crumble, vanilla bean ice-cream 15

Chocolate, coconut, raspberry slice, coconut sorbet 15

Affogato - house made vanilla bean ice-cream, biscotti, espresso coffee 12

Add a liqueur to your affogato 8

Limestone Coast Brie, lavosh, green apple, muscatels, quince 19

TASTING MENU

Ready to indulge?

Let our chefs feed you with our 5-course Tasting Menu \$95 pp

Additional cheese course \$10 pp

Matching wines \$65 pp

SIDES

Fasolakia (braised green beans in tomato), feta (v) \$12

Bitter leaves, mandarin, macadamia (gf) (v) (df) \$11

Crispy potatoes, rosemary salt (gf) (df) \$11