

est 2002

DINNER - TWO COURSES \$65 - THREE COURSES \$80

TO START

Port Lincoln Kingfish, black sesame taramosalata, dill, radish (df)

Kataifi zucchini flower stuffed with onion, oregano, feta, served with tzatziki, honey, lemon (v)

Octopus, nduja dressing, pickled banana peppers (gf) (df)

House made potato gnocchi, butternut squash, goat's cheese, candied walnuts (v)

MAINS

Fresh local fish of the day (gf)

Braised zucchini, skordalia, chickpeas, preserved lemon (vgn) (gf)

Twice cooked duck breast, beetroot, jerusalem artichoke puree (gf) (df)

House made chicken & pine mushroom tortellini, porcini cream, gherkins, parmesan

Signature Lamb Press, pancetta, caramelised cauliflower, kale, jus (gf)

DESSERTS

Greek rizogalo, rum & raisin icecream, pistachio, dulce de leche

Metaxa chocolate mousse, olive oil sponge, toasted marshmallow, sablé

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

Add a liqueur to your affogato 8

Devonshire red cheddar, lavosh, green apple, muscatels, quince 10

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

EXTRAS

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

Fasolakia (braised green beans in tomato), feta 12

Baby cos, blue cheese, white anchovies, croutons 12

Crispy potatoes, rosemary salt 11