

est 2002

## LUNCH

### TO START

- Gazander Oysters - natural or shallot mignonette (gf) (df) 5 each  
Port Lincoln Kingfish, black sesame taramosalata, dill, radish (df) 25  
Kataifi zucchini flowers, tzatziki, honey, lemon (v) 19  
Octopus, nduja dressing, pickled banana peppers (gf) (df) 24  
House made potato gnocchi, butternut squash, goat's cheese, candied walnuts (v) 23

### MAINS

- Fresh local fish of the day (gf) 39  
Braised zucchini, skordalia, chickpeas, preserved lemon (vgn) (gf) 33  
Twice cooked duck breast, beetroot, jerusalem artichoke puree (gf) (df) 38  
House made chicken & pinenut tortellini, porcini cream, gherkins, parmesan 36  
Signature Lamb Press, pancetta, purple cauliflower, kale, jus (gf) 39

### DESSERTS

- Greek rizogalo, rum & raisin icecream, dulce de leche 16  
Metaxa chocolate mousse, olive oil sponge, toasted marshmallow, sablé 16  
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 12  
Baby cos, blue cheese, white anchovies, croutons 12  
Crispy potatoes, rosemary salt 11