

est 2002

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

TO START

Gazander Oysters - natural or shallot mignonette (gf) (df) \$5 each
Port Lincoln Kingfish, capers, fresh dill, lemon yoghurt dressing, salmon roe (gf)
Braised fennel, hummus, orange, rocket (vgn) (df) (gf)
Octopus, nduja dressing, pickled cucumber (gf) (df)
House made potato gnocchi, butternut squash, goats cheese, candied walnuts (v)

MAINS

Fresh local fish of the day (gf)
Vegetarian Moussaka, basil pesto, brussel sprouts (v) (gf)
Twice cooked duck breast, beetroot, jerusalem artichoke, jus (gf) (df)
Signature Lamb Press, pancetta, cauliflower, broccolini, mint gremolata (gf)

DESSERTS

Pear, quince, hazelnut crumble, vanilla bean ice-cream
Greek feta cheesecake, mandarin, almond tuile
Affogato - house made vanilla bean ice-cream, biscotti, espresso coffee
Add a liqueur to your affogato \$8
Limestone Coast Brie, 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

SIDES

Fasolakia (braised green beans in tomato), feta \$12
Bitter leaves, pickled red onion, lemon, oregano \$11
Crispy potatoes, rosemary salt \$11