

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, balsamic, burnt butter (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, romanesco broccoli, 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