

est 2002

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

TO START

Half dozen Gazander Coffin Bay Oysters - natural or shallot mignonette (gf) (df)
Tanqueray cured Ocean Trout, fresh fennel, ruby grapefruit, wild rice, horseradish (gf)
Red beetroot, stracciatella cheese, vegan XO, zaatar, golden beetroot, puffed faro (v) (gf option)
Char-grilled Ox tongue, smoked yogurt, harissa, Aleppo peppers, brick pastry (gf) (df)
Parisian gnocchi, charred leek, broccolini, pine nuts, burnt butter, parmesan

MAINS

Fresh local fish of the day (gf) POA
Roasted eggplant, almond tarator, black garlic, cos lettuce, panissa crisps (v) (df) (gf)
Twice cooked chicken breast, stone fruit puree, orange pickled witlof, herb crumbs, jus
House made dill linguine, local prawns, Goolwa pipis, green olives, tomato, fresh basil
Signature Lamb Press, pancetta, charred cauliflower, snow & sugar snap peas, chermoula chickpeas (gf)

DESSERTS

Mango & lime semifreddo, passionfruit, malibu, pistachio meringue
Chocolate ganache, fermented cherries, rosemary ice cream, kirsch, hazelnut (gf)
Affogato - house made vanilla bean ice-cream, biscotti, espresso coffee
Add a liqueur to your affogato 8 additional
Your choice of Comté or Artisan 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

EXTRAS

Seasonal Greens, ouzo olive oil vinaigrette 13
Greek village salad, Greek peppers, crispy capers 13
Crispy potatoes, rosemary salt 12

Consider our Private Dining Room (PDR) for your next corporate or social event
Corkage \$30 per 750ml bottle, maximum 2 bottles per booking - (gf) gluten free - (v) vegetarian - (df) dairy free - (vgn) vegan