

est 2002

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

**TO START**

Half dozen Coffin Bay Oysters - natural or shallot mignonette (gf) (df)  
Tanqueray Gin 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 pepper, 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