

est 2002

## TO START

- Gazander Coffin Bay oysters, natural or shallot mignonette, half dozen (gf) 26  
Red beetroot, stracciatella cheese, vegan XO, zaatar, golden beetroot, puffed faro (v) (gf & vgn option) 23  
Tanqueray Gin cured Ocean Trout, fresh fennel, ruby grapefruit, wild rice, horseradish (gf) 25  
Char-grilled whole Quail, creamy polenta, pickled red onion, jus (gf) 25  
House made Parisian gnocchi, charred leek, broccolini, pine nuts, burnt butter, Parmesan (v) 24

## MAINS

- Fresh local fish of the day (gf) POA  
Portobello & assorted seasonal mushrooms, celeriac puree & celeriac jus (vgn) (gf) 34  
Twice cooked chicken breast, stone fruit puree, orange pickled witlof, herb crumbs, jus (gf option) 36  
House made dill linguine, Spencer Gulf prawns, Goolwa pipis, green olives, tomato, fresh basil 38  
Signature Lamb Press, pancetta, charred cauliflower, snow peas, currants, chermoula chickpeas (gf) 39

## TO FINISH

- Lime semifreddo, passionfruit, malibu, pistachio meringue 17  
Saffron poached pear, goats curd, rizogalo, rosemary ice cream, sesame tuile (gf) 16  
Affogato - house made vanilla bean ice-cream, biscotti, espresso coffee 12  
Add a liqueur to your affogato 8 additional  
Your choice of Alexandrina Cheddar or Gorgonzola Piccante, lavosh, green apple, muscatels, quince 19

## FEED ME MENU

- Ready to indulge?  
Let us 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 (vgn) vegan

@GeorgesAdelaide

