

est 2002

## TO START

- Gazander Coffin Bay oysters, natural or compressed granny smith apples, half dozen (gf) 26  
Olive oil roasted Jerusalem artichoke, whipped feta, witlof, marjoram (vgn option) (gf) 23  
Hiramasa Kingfish sashimi, shallots, verjuice, witlof, salmon roe (gf) 24  
Abrolhos Island Scallops, pancetta, corn puree, charred corn salsa 25  
House made pan-fried gnocchi, Spring greens, salsa verde, ricotta salata (v) 24

## MAINS

- Fresh local fish of the day (gf) POA  
House made saffron tagliatelle, Port Lincoln mussels, cherry tomatoes, fresh basil, bottarga 36  
House made rye farfalle, confit duck, cavolo nero, Leonardi balsamic 37  
Stuffed eggplant of wild greens, feta, pangrattato (vgn option) (gf option) 35  
Char-grilled pork scotch, roast carrot puree, witlof, jus (gf) 38  
Signature Lamb Press, pancetta, celeriac puree, broccolini, cauliflower, cavolo nero, currants (gf) 42

## TO FINISH

- Layered Bougatsa, semolina & rose custard, bay leaf ice cream, pistachio 17  
Warm banana bread, Earl Grey ice cream, burnt butter, citrus caramel 16  
Affogato - house made vanilla bean ice-cream, biscotti, espresso coffee 12  
Add a liqueur to your affogato 8 additional  
Your choice of Comté or Gorgonzola dolce, lavosh, green apple, mandarin chutney, 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

- Green beans, dukkah, olive oil (gf) 13  
Grilled cauliflower, smoked nduja, almonds, labneh 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

