

est 2002

TO START

- Olive oil roasted Jerusalem artichoke, whipped feta, witlof, marjoram (vgn option) (gf) 23
Hiramasa Kingfish sashimi, roasted tomato oil, orange, basil, rhubarb (gf) 24
Abrolhos Island Scallops, pancetta, corn puree, charred corn salsa 25
Char-grilled SA octopus, chickpea hummus, za'atar, prawn oil (gf) 26
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, Spencer Gulf prawns, cherry tomatoes, rocket, chili 37
House made rye fazzoletti, confit duck, cavolo nero, Leonardi balsamic 36
Oven roasted pumpkin, harissa, chèvre, almonds, rocket (v) (vgn option) (gf) 35
Char-grilled pork scotch, roast carrot puree, grilled radicchio, jus (gf) 38
Signature Lamb Press, pancetta, cauliflower puree, seasonal greens, currants (gf) 42

TO FINISH

- Layered Bougatsa, semolina & rose custard, bay leaf ice cream, pistachio 17
Rizogalo, rice pudding, mandarin, chocolate gelato, roasted hazelnuts 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, apple, mandarin chutney 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 (v) (gf) 13
Heirloom tomatoes, smoked yoghurt, tarragon oil, wild fennel (v) (gf) 13
Crispy potatoes, rosemary salt (v) (gf) 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

