

est 2002

## TO START

- 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  
Globe artichokes, buffalo mozzarella, witlof, roman dressing (vgn option) (gf) 23  
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, mango, 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, pickled pear 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

