

**To start**

your choice of

Local figs, whipped ricotta, hazelnuts, burnt honey & orange dressing (gf)

Hiramasa Port Lincoln Kingfish sashimi, whey dressing, cucumber, dill (gf)

House made gnocchi, basil, capsicum soffrito, pangrattato (v)

**Main**

your choice of

Red Snapper fillet, cooked over coals, spiced fish broth, local squid, cous cous

Oven roasted pumpkin, harissa, wild rocket, almonds, chèvre (v)

Confit duck leg, beluga lentils, smoked ham hock, salsa verde (gf)

Signature Lamb Press, pancetta, baba ghanoush, cauliflower florets, rainbow chard, currants (gf)

all mains are served with

Crushed potatoes, rosemary salt (v) (gf)

Green beans, dukkah, olive oil (v) (gf)

**To finish**

your choice of

Rose water bavaois, poached rhubarb, raspberries, pistachio

Portokalopita (Greek orange cake), poached quince, mascarpone ice-cream, rosemary crumble

(v) vegetarian (gf) gluten free

vegan options can be arranged

**Two courses \$75- pp**

**Three courses \$90- pp**

**Option to add a steak course to mains (prepared m-r) \$15 pp or cheese course to finish \$10 pp**

**3-course minimum for group bookings on Friday & Saturday evening**

**\$250- room hire in PDR only applies for bookings of 12 or less guests**

**Apologies, no BYO for group bookings unless arrangements have been made**

**Pricing inclusive of GST**

