

est 2002

TO START

- Coffin Bay Oysters by Gazander, natural or salmoriglio dressing (gf) 5 each
- Hiramasa Port Lincoln Kingfish sashimi, chives, preserved lime, roasted grape dressing (gf) 24
- Char-grilled SA octopus, chickpea hummus, za'atar, prawn oil (gf) 26
- Salad of beetroot, Scamorza Bianca cheese, witlof, pistachio, mint salsa verde (vgn option) (v) (gf) 22
- House made gnocchi, basil, capsicum soffrito, pangrattato (v) 24

MAINS

- Fresh local fish of the day (gf) POA
- Oven roasted pumpkin, harissa, chévre, almonds, rocket (v) (vgn option) (gf) 35
- House made spinach agnolotti of roast pumpkin & ricotta, walnuts, burnt butter, sage (v) 36
- 'King Henry' pork cutlet, carrot puree, muntries, vincotto jus (gf) 37
- Confit duck leg, beluga lentils, smoked ham hock, salsa verde (gf) 38
- Signature Lamb Press, pancetta, baba ghanoush, cauliflower florets, rainbow chard, currants (gf) 42

TO FINISH

- Rosewater bavarois, poached rhubarb, raspberries, pistachio (gf) 17
- Dark chocolate fondant, mandarin jelly, Earl Grey ice-cream, hazelnut crumble 17
- Portokalopita (Greek orange cake), quince, spiced mascarpone ice-cream, rosemary crumble 17
- Affogato - house made vanilla bean ice-cream, biscotti, espresso coffee 12
- Add a liqueur to your affogato 8 additional
- Your choice of Asiago 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

- Brussel sprouts, nduja xo, preserved lemon (gf) 13
- Roasted cauliflower, pomegranate molasses, cauliflower hummus (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