

**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 bavarois, poached rhubarb, raspberries, pistachio (gf)

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

