

est 2002

TO START

- Coffin Bay Oysters by Gazander, natural or salmoriglio dressing (gf) 5 each
Hiramasa Port Lincoln Kingfish sashimi, fennel, radish, sumac, cara cara orange dressing (gf) 25
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) 43

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 cheese, Serafina Gouda or Gorgonzola dolce, lavosh, apple, pickled pear, fresh honeycomb 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

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