



Starters

Coriole marinated olives 7

Croquettes 9

Nasturtium salsa verdé

Beetroot salad 11

Woodside goat's curd
walnuts, garden greens

Meatballs 12

Mustard white sauce,
parmesan

Farmhouse Terrine 16

Mustard pickle, apple, melba
toast

Duck liver parfait 17

Truffle butter, pickled
cranberries, Melba toast

Two Courses \$60

Three Course \$75

Let Us Feed You \$69

Entrée

Roasted baby carrots, spiced dukkah,
carrot ketchup, buttermilk, curry leaves (V, GF)

House smoked ocean trout, horseradish cream,
beetroot, chive oil (GF)

Chicken breast, garlic custard, leek, lemon,
parsley, tarragon (GF)

Pepperberry dusted Paroo kangaroo tail, soft
polenta, fermented cabbage, preserved lemon



The Main Affair

Adelaide Hills mushrooms, slow cooked organic egg, toasted brioche, salsa verdé (v)

South Australian snapper, tomato, tamarind, spiced brandade, cauliflower, coriander (GF)

Confit duck leg, rhubarb, quinoa, plum gel, lavender honey, kale, jus

Coonawarra Sirloin, charred cos lettuce, rosemary ash, melted anchovy onions, red wine jus (GF)

Coorong Angus Chateaubriand for two (\$10 surcharge per person)

Tabasco butter kipfler potatoes, béarnaise, red wine jus

On the side

Herb salted potatoes 10

Green beans, Hahndorf chorizo 9

Leaf salad, seeds, honey mustard dressing (V, GF) 8

Something Sweet

Baked lemon curd tart, Italian meringue, pistachio, double cream,
Adelaide Hills strawberries

Butternut ice cream, pumpernickel crumb, winter spices, maple syrup

Chocolate & chestnut ice cream, white chocolate aero, salted caramel fudge,
local fresh figs, cinnamon malt crumb

Cheese Boards

Served with house made lavosh, seasonal fruit gel, and fresh fruit

Shropshire Blue Cave Aged Cheddar Cremeux D-Argental Petit Saint Maure
Select 2 as 3rd course, Select 3 \$26, Select 4 \$34