



**Two Courses \$60**  
**Three Course \$75**  
**Let Us Feed You \$69**

## **Starters**

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Coriole marinated olives 7

Croquettes, Nasturtium salsa verdé (v) 9

Mushroom Pate, House made brioche (v) 14

Duck liver parfait Truffle butter, pickled cranberries, melba toast 17

Snapper toast, chimichurri, radish, nasturtium 14

## **Entrée**

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

Heirloom tomato, burrata, fresh basil, tapenade (GF, V) *Add White Anchovies*

Hiramasa Kingfish sashimi, citrus, cucumber, chilli, nasturium (DF, GF)

Charred Octopus, harissa, chick peas, fennel, herbs (GF)

Charred Cabbage, Tahini & lemon sauce, slow braised spiced lamb, pinenuts (GF)

Paroo Kangaroo carpaccio, saltbush, pickled kohlrabi, wasabi, wild rice (GF,DF)



## The Main Affair

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Ricotta Gnudi, spring peas, asparagus, burnt sage butter, slow cooked yolk, salsa verde (v)

Pan seared South Australian flathead, saffron & Port Lincoln mussel custard, capers, kipfler, samphire (GF)

Free range confit chicken., Riverland stone fruit, macadamia sauce, charred radicchio, jus (DF)

Coonawarra Sirloin, XO sauce, tempura eggplant, snake bean, coriander (GF, DF)

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, toasted almonds, Hahndorf chorizo 9

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

Beetroot salad, Woodside goat's curd, pickled onion, walnut, linseed crisp (GF, vg) 14

## Dessert

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Baked lemon curd tart, Italian meringue, pistachio, double cream, blueberries 15

Adelaide Hills strawberry mousse, elderflower jelly, mint & cucumber granita, meringue 16  
(DF, GF available)

Dark chocolate & peanut parfait, Adelaide Hill's cherries, shortbread 16  
(GF available)

Select 2 cheeses, house made lavosh, fruit gel, fresh fruit (GF available)

Herve Mons Bleu Des Causses   Hafod   Cremeux D-Argental   Délice des Deux-Sèvres

## Cheese Boards

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

Herve Mons Bleu Des Causse   Hafod   Cremeux D-Argental   Délice des Deux-Sèvres

Select 3 \$26

Select 4 \$34

## Tea & Coffee

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### **Freshly** ground Vittoria Organic Beans

Short Black, Long Black, Macchiato, Cappuccino, Flat White, Latte \$4.5

Double Espresso, Hot Chocolate 5

Chai Latte 5.5, Soy 50c

### **Affogato**

Short Black with vanilla bean ice-cream 8

Add liqueur priced per measure

### **A Pot of Tea 5.5**

Earl Grey, English Breakfast,

Chamomile, Peppermint, Green Tea, Jasmine

### **Remedy Herbals 5.5**

Anti-Stress- Relax & Unwind

Digestive- Digest & Live Well

Pick me up- Invigorate & Revive