



**Let Us Feed You \$69
6 Shared Courses**

Starters

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

Roasted baby carrots, spiced dukkah, carrot ketchup, buttermilk, curry leaves (V, GF) 17

Heirloom tomato, burrata, fresh basil, tapenade (GF, V) 15 *Add White Anchovies 3*

Hiramasa Kingfish sashimi, citrus, cumumber, chilli, nasturium (DF, GF) 20

Charred Octopus, harissa, chick peas, fennel, herbs (GF) 22

Charred Cabbage, Tahini & lemon sauce, slow braised spiced lamb, pinenuts (GF) 19

Paroo Kangaroo carpaccio, saltbush, pickled kohlrabi, wasabi, wild rice (GF,DF) 18



The Main Affair

Ricotta Gnudi, spring peas, asparagus, burnt sage butter, slow cooked yolk, salsa verde (v) 27

Pan seared South Australian flathead, saffron & Port Lincoln mussel custard, capers, kipfler, samphire (GF) \$38

Free range confit chicken., Riverland stone fruit, macadamia sauce, charred radicchio, jus (DF) \$36

Coonawarra Sirloin, XO sauce, tempura eggplant, snake bean, coriander (GF, DF) \$39

Coorong Angus Chateaubriand for two \$99

Tabasco butter kipfler potatoes, béarnaise, red wine jus

Side Dishes

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

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)

Cheese Boards Select 2 \$18, Select 3 \$26, Select 4 \$34

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

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