



Two Courses \$60

Three Course \$75

Let Us Feed You \$75

Starters

Corirole marinated olives 7

Meatballs, sugo sauce, béchamel, parmesan 12

Mushroom pate, House made brioche (v) 14

Croquettes, salsa verde (v) 9

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

Entrée

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

Fried Burrata, caramelized pumpkin, quinoa, toasted pumpkin seeds, pumpkin chutney, soft herbs (V)

Baked Coorong mullet, curried rouille, herb & sour dough crumb, crispy leek (DF)

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

Roasted spiced lamb, ancient grains, beetroot, charred cabbage, tahini sauce (GF, DF)

The Main Affair

Adelaide Hills mushrooms, truffle polenta, taleggio, organic yolk, wild rocket (v, GF)

Line caught snapper, mussels, potato puree, buttered leeks, pickled zucchini, basil beurre blanc (GF)

Confit duck leg, beetroot, fresh horseradish, heirloom carrot, crème fraiche, jus (GF)

Grass fed 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

Brussels sprouts, toasted almonds, bacon 9

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

Zucchini ribbons, green beans, fetta, mint, black sesame (GF, vg) 14

Dessert

Caramel & pecan pie, shiraz poached pears, blue cheese ice cream

Orange blossom, vanilla & Paris Creek fresh cream panna cotta, candied mandarin, caramel, pistachio crunch

Dark chocolate & beetroot cake, beetroot & raspberry ice cream, berry coulis, candied walnuts

**vegan desserts & nut free desserts available. please ask waiting staff*

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

Cheese Boards - Served with house made lavosh, seasonal fruit gel, and fresh fruit

Shropshire Blue - Cow's milk blue cross between Stilton & Cheshire, UK

Section 28 Lupo - Young, creamy cow's milk cheddar, Adelaide Hills

Cremeux D-Argental - Cow's milk, soft while mould, creamy interior with a hint of mushroom, France

Delice des Deux-Sevres - Salted charcoal coated goats' cheese, soft smooth interior, France

Select 3 \$26

Select 4 \$34