



Let Us Feed You \$75  
6 Shared Courses

## Starters

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Coriole marinated olives (v) 7

Mushroom Pate, House made brioche (v) 14

Meatballs, sugo sauce, béchamel, parmesan 12

Croquettes with salsa verde (v) 9

Duck liver parfait, truffle butter, pickled cranberries, aniseed crumb, charred sour dough 17

## Entrée

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

Fried Burratta, caramelized pumpkin, quinoa, toasted pumpkin seeds, pumpkin chutney, soft herbs (V) 18

Baked Coorong mullet, spiced rouille, herb & sour dough crumb, crispy leek (DF) 20

Roasted spiced lamb, tahini & lemon sauce, ancient grains, beetroot, charred cabbage, pomegranate (GF, DF) 22

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

## The Main Affair

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Adelaide Hills mushrooms, truffle polenta, taleggio, organic yolk, wild rocket (v, GF) 28

Line caught snapper, mussels, potato puree, buttered leeks, pickled zucchini, basil  
beurre blanc (GF) \$38

Pan seared duck breast, beetroot, fresh horseradish, heirloom carrot,  
crème fraiche, jus (GF) \$36

Grass fed Sirloin, XO sauce, tempura eggplant, snake bean, coriander (DF) \$39

Coorong Angus Chateaubriand for two \$99

Tabasco butter kipfler potatoes, béarnaise, red wine jus

### Side Dishes

Herb salted potatoes 10

Brussels sprouts, flaked almonds, Hahndorf chorizo 9

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

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

### Dessert

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Caramel & pecan pie, shiraz poached pears, blue cheese ice cream 15

Orange blossom, vanilla & Paris Creek fresh cream panna cotta, candied mandarin,  
caramel, pistachio crunch 15 (GF)

Dark chocolate & beetroot cake, beetroot & raspberry ice cream, berry coulis,  
candied walnuts 15

*\*vegan desserts & nut free desserts available ask wait staff*

### Cheese Boards

Select 2 \$18

Select 3 \$26

Select 4 \$34

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

Shropshire Blue    Monforte Aged Cheddar    Cremeux D-Argental

Montresor Ash Rolled Goats cheese