



Let Us Feed You \$75  
6 Shared Courses

## Starters

---

Corirole marinated olives (v) 7

Coffin Bay Pacific Oyster, shallot vinaigrette (GF) 4.5 each

Mushroom Pate, house made brioche (v) 14

Croquettes with salsa verde (v) 9

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

## Entrée

---

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

Caramelised Queensland Blue pumpkin, stracciatella, pepita seeds, chive oil, seed  
toast (V) 18

Hiramasa kingfish, gribiche, salt and vinegar chicken crackling (GF, DF) 20

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

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

## The Main Affair

---

Adelaide Hills asparagus, spring peas, spinach fettuccini, hens yolk, béarnaise (V) 28

Pan seared Murray Cod, Goolwa pipis, smoked miso broth, confit daikon, cucumber, crispy seaweed (GF) 39

Free range chicken ballotine, preserved lemon, black garlic, sweetcorn, tomato concasse (GF) 35

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

Green beans, miso, honey, sesame dressing (GF) 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 pear, blue cheese ice cream 15

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

Bourbon roasted pineapple, chocolate ganache, pineapple sorbet, macadamia praline, lemongrass anglaise 15

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

### Cheese Boards

Select 2- \$18

Select 3- \$26

Select 4 -\$34

---

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