



**Let Us Feed You \$75
6 Shared Courses**

Starters

Coriole marinated olives (v) 7

Mushroom Pate, Woodside goats curd, housemade brioche (v) 14

Spiced chick pea panisse, cucumber, coconut yoghurt (VG, GF) 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

Charred miso broccoli, eggplant sambal, tempura tofu, sesame (VG, GF) 17

Saffron & squid ink risotto, local baby squid, chili, preserved lemon (GF) 22

Oxtail ragu, ricotta dumplings, parsley, parmesan 20

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

The Main Affair

Baked ricotta dumplings, poached quince, walnuts & blue cheese sauce (V) 29

South Australian garfish, mandarin, seaweed, hazelnuts, ginger, garum (GF) 39

Confit duck leg, gin poached satsuma plum, raspberry, onion soubise, jus (GF) 37

Grass fed sirloin, warrigal green pistou, bone marrow, pickled onion, parsley (GF) 39

Coorong Angus Chateaubriand (600g) for two 99

Tabasco butter kipfler potatoes, béarnaise, red wine jus

Side Dishes

Herb salted potatoes 10

Green beans, miso, sesame (GF) 9

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

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

Dessert

Rhubarb & apple compote, ginger, almond & oat crumble, raspberry, ginger ice cream 15

Orange blossom, vanilla & Paris Creek fresh cream panna cotta, Green Valley strawberries, bitter almond praline, bay leaf 15 (GF)

Earl Grey chocolate tart, Grand Marnier ice cream, honeycomb 15

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

Cheese Boards

Cheddar | Blue | Brie | Goat or Sheep milk
served with housemade lavosh, fruit gel, fresh fruit

Select 2 \$18 Select 3 \$26 Select 4 \$34