



Two Courses \$70

Three Courses \$85

Let Us Feed You \$90

Matching Wines \$55pp

Vegetarian Let Us Feed You \$85

Vegan LUFU not available

Starter

Arkwright marinated olives (v) \$10

Entree

Duck liver parfait, truffle butter, pickled cherries, aniseed crumb, charred sourdough (gfa)

Baked pumpkin & cashew ricotta gnudi, toasted hazelnuts, sage cream sauce (df,gf,vgn)

Twice baked vintage cheese souffle, brown sugared walnuts, poached hills pears, petite herbs (v)

Steamed duck and Shiitake mushroom dumpling, master stock, 62-degree duck egg yolk, spicy crispy duck skin, pickled daikon, aged black vinegar (df)

Orange salmon gravlax, fermented fennel, horseradish cream, crispy capers, rye crostini (gfa,dfa)

**Please advise waiting staff of any dietary requirements upon ordering*

The Main Affair

Roasted eggplant, spiced crispy chick peas, lemon tahini, coriander, sumac (vgn,gf,df)

Pan seared barramundi, dill orzo, lemon Beurre Blanc, gremolata (gfa)

Herb pecan crusted whole baked rainbow trout, lemon buttermilk, summer oil (gf)

Slow roasted pork belly, croquette, creamy leeks, apple, fermented mustard, jus (gfa)

South Australian half confit spatchcock au Riesling, buttered kipfler potatoes (gf)

Grass fed sirloin, beer battered onion rings, Parmesan truss tomato, creamy peppercorn jus (gfa,dfa)

Coorong Angus Chateaubriand for two (\$15 surcharge per person)

Tabasco butter kipfler potatoes, bearnaise, red wine jus (gf)

Sides

Herb salted potatoes \$10 (gf, df, vg)

Charred baby broccolini, grapefruit emulsion \$12 (gf, df)

Watermelon & feta, mint salad \$12 (gf)

Seasonal leaf salad, Chardonnay dressing \$9 (gf, df)

Dessert *Vegan desserts available. please ask waiting staff*

Baked passionfruit tart, torched lemon meringue, vanilla bean ice cream, lemon curd

Dark chocolate Mille-Feuille, hazelnut dacquoise, Adelaide Hills apricot ice cream

Macerated Adelaide Hills strawberries, mascarpone, mint granita (gf)

Individual cheese board (2) select –

Cheddar | Blue | Brie | Goat

served with house made lavosh, fruit gel, fresh fruit (gfa)