



Winter Warmer Friday Menu

Shared Tasting Menu

Sit back and let our chefs delight you with a selection of dishes including a glass of Maximilian's Wine

5 shared courses \$65
With dessert & tea or coffee \$79

Dom Torzi Barossa olives (v) \$9

Duck liver parfait, truffle butter, pickled cherries, aniseed crumb, charred sourdough (gfa) \$19



Baked pumpkin & cashew ricotta gnudi, toasted hazelnuts, sage cream sauce (df,gf,vgn) \$19

Twice baked vintage cheese souffle, brown sugared walnuts, poached hills pears(v) \$19

Oxtail Ragù, ricotta dumplings, il caprotto, radish (gf) \$21

S.A. chili baby squid, almond and mint tarator, preserved lemon (gfa) \$21



Roasted eggplant, spiced crispy chickpeas, lemon tahini, coriander, sumac (vgn,gf,df) \$26

Pan seared barramundi, prawn orzo, shellfish bisque, gremolata (gfa) \$34

Slow roasted pork belly, Adelaide Hills quince, charred onion soubise, jus (gfa) \$34

S.A. confit chicken breast au Riesling, Gumeracha heirloom carrots (gf) \$34

Grass fed sirloin, Dauphinoise, herb butter roasted tomato, winter herbs, peppercorn jus (gfa) \$40

Coorong Angus Chateaubriand for two \$110 (Shared between two)

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



Herb salted potatoes \$11 (gf, df, vg)

Charred baby broccolini, grapefruit emulsion \$11 (gf, df)

Heirloom tomato, goats curd, basil oil \$11 (gf)

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