



**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**

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Dom Torzi Barossa olives (v) \$10

## **Entree**

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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)

Oxtail Ragù, ricotta dumplings, il caprotto, radish (gf)

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

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

## The Main Affair

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

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

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

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

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

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

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

## Sides

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

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

Heirloom tomato, goats curd, basil oil \$12 (gf)

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

## Dessert *Vegan desserts available. please ask waiting staff*

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Poached rhubarb, orange syrup, ginger anglaise, cinnamon puff

House made pecan pie, spiced pumpkin ice cream, zabaglione

White chocolate Crème Brûlée, dark chocolate sorbet, burnt butter crumb (gfa)

Individual cheese board (2) select – Cheddar | Blue | Brie | Goat

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