



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 per person

With dessert & tea or coffee \$79 per person

Dom Torzi Barossa olives (v) \$10



Duck liver parfait, truffle butter, pickled cherries, aniseed crumb, charred sourdough (gfa) \$22

Beetroot & gin cured Hiramasa kingfish, mandarin, salmon caviar, cucumber (gf,df) \$28

Zucchini carpaccio, smoked yoghurt, wild olive, walnut, herb emulsion (gf) \$22

Crispy lemon myrtle quail, native wild desert lime, radish, pickled pear, elk leaf(gf) \$26

SA lobster agnolotti pasta, lemon butter, tomato Concasse, micro herb \$28



Roast globe artichoke, Parmesan, fried spiced chickpeas, spinach tapenade (gf,v) \$31

Market fish, pencil fennel, Congo potato, saffron, Fiano Velouté (gfa) \$38

S.A. chicken breast, parsnip, pancetta, Jus de rôti (gf) \$38

Venison pie, torched bone marrow, celeriac, winter vegetables \$42

120-day grain fed beef sirloin, local mushroom tartlet, podded peas, truffle jus \$49

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

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



Seasonal leaf salad, honey apple cider vinaigrette (gf,df) \$10

Crispy new potatoes, dill, parsley, confit garlic oil(gf,df) \$12

Buttered brussel sprouts, smoked Hahndorf speck (gf) \$14

House spiced shoestring fries, aioli (gf)\$12