



Let Us Feed You \$90

Matching Wines \$55pp

Vegetarian Let Us Feed You \$85

Vegan Menu Available Upon Request

Starter

Dom Torzi Barossa olives (v) \$10

Entrée

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

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

**Ingredients are subject to market availability, and may change*

The Main Affair

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, sugar snap pea, truffle jus \$49

Coorong Angus Chateaubriand for two \$110

Crispy new potatoes, dill, parsley, confit garlic oil, bearnaise, truffle jus (gf)

Sides

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 Barossa speck (gf) \$14

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

Dessert *Vegan desserts available. please ask waiting staff*

Chocolate marquise, raspberry, salted popcorn ice cream, chocolate soil \$15

Pistachio baklava, honey syrup, filo, walnut, vanilla mascarpone \$15

Elderflower panna cotta, winter fruit, cinnamon tulle, Persian fairy floss \$15

Individual cheese board select 2-\$24, select 3-\$30, select 4-\$38

Cheddar | Blue | Brie | Goat - Served with house made lavosh, fruit gel, fresh fruit (gfa)