
DEGUSTATION

ONE

Garden beetroot and gin cured ocean trout, kohlrabi, watermelon radish,
fennel and crab crème fraîche, elderflower (nf, gf)

TWO

Quail yakitori, sekihan (red bean rice), miso, tofu, egg,
guanciale, shiso (nf, df)

THREE

Salad of smoked 'Fleurieu' lamb loin, leek ash, goats feta,
Redlove apple chutney, shaved cauliflower (nf, gf)

FOUR

BBQ pork belly, Abrolhos Island scallop, izakaya, taberu rayu,
Kejora wweet potato, grilled quince, gai lan (nf, df, gf)

FIVE

'Coorong black' beef fillet, honey garden carrot, roast shallot
croquette, spinach crème, Malpas Road Shiraz (gf, nf)

SIX

Armagnac & prune tart, Cara Cara orange, meringue, Queen
Garnet plum ice cream (nf)

Espresso

GF-Gluten Free, DF-Dairy Free, NF-Nut Free, V-Vegetarian, VEG-Vegan
Whilst we try to accommodate all dietary requirements, our kitchen uses gluten,
nuts and soy based products, traces of which may be present in food.