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# DEGUSTATION

## O N E

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

## T W O

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

## T H R E E

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

## F O U R

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

## F I V E

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

## S I X

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.