



MENU

Seasonal Asparagus, Hummus, Quail Egg, Torched Goat Cheese, Compressed Watermelon, Heirloom Tomato, Cassava (v, gf, nf)

Pork Belly, 'Abrolhos Island' Scallop, Roast Red Papaya, Pink Oyster Mushroom, Pomelo, Nam Prik Pao (nf, df, gf)

Fried 'Cape Calamari' Squid, Yuzu Aioli, Sunflower, Coriander, Ginger, Garlic, Shallot, Black Vinegar Emulsion (nf, gf, df)

Cornfed Duck Breast, Blood Orange, Currant Grape, Creamed Spinach, Crisp Pancetta (nf, gf)

'Fleurieu' Lamb Loin, Braised Shoulder, Potato and Leek Croquette, Pea Purée, Reserve Grenache Reduction (nf, gf)

Blackberry Tart, Lemon Curd, Berries, Honeycomb (gf)

DEGUSTATION

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.