
DEGUSTATION

ONE

Garden Beetroot and Gin Cured Ocean Trout, Kohlrabi, Watermelon Radish, Fennel and Crab Crème Fraiche, Elderflower (nf, gf)

TWO

Quail Yakatori, 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 Sweet Potato, Grilled Quince, Gai lan (nf, df, gf)

FIVE

'Coorong Black' Beef Fillet, Honey Garden Carrot, Roast Shallot Croquette, Spinach Creme, Malpas Road Shiraz (gf, nf)

SIX

Brulee and Chocolate Mousse Dome, Brownie, Hills Cherry Syrup (gf)

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.