



# G R O U P M E N U

8 - 20 Guests

\$90pp

## E N T R É E

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

Dukkah Crusted Lions Mane Mushroom, Hummus, Fattoush, Pomegranate (v)

Salad of Smoked 'Fleurieu' Lamb Loin, Leek Ash, Goats Feta, Redlove Apple Chutney, Shaved  
Cauliflower (gf, nf)

## M A I N S

BBQ Pork Belly, Izakaya, Taberu Rayu, Kejora Sweet Potato, Grilled Quince, Gai lan (nf, df, gf)

Panfried Market Fish, Baby Zucchini, Port Lincoln Mussel and Caviar Cream (nf, gf)

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

## S I D E S

Roast Baby Red Potato (nf, gf, df)

Baby Cos, Garden Tomato, Radish, Cucumber, Cider and Seaweed Vinegar (nf, df, gf, v)

## T O F I N I S H

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

Farmhouse Cheese, Blue, Brie and Cheddar, Stem Raisins, House Lavosh, Fruit Paste

Espresso

Our Local Suppliers

Fleurieu Milk Company | Choice Mushrooms | Ellis Butchers | Cape Calamari | McLaren Micro Greens | Braeburn Farm Duck and Quail

Public Holiday 15% surcharge applies | No split bills

GF-Gluten Free, DF-Dairy Free, NF-Nut Free, V-Vegetarian, VOA-Vegetarian option available.

We try to accommodate all dietary requirements, our kitchen uses gluten, nuts & soy based products, traces of which may be present in food.