



# M E N U

Up to 8 guests

2 Course \$75 | 3 Course \$90

## E N T R É E

Oxtail brodo, gnocchi, smoked garlic and chive, 'Choice' mushroom, reggiano (gf, dfo, voa)

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

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

Spencer Gulf prawn, celeriac remoulade, gazpacho, cassava (nf, gf, df)

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

## M A I N S

Dukkah crusted Lions Mane mushroom, hummus, fattoush, pomegranate (df, gf, veg)

Panfried market fish, pommes purée, baby zucchini, Port Lincoln mussel and caviar cream (gf, nf)

House campanelle, Yankalilla wild rabbit ragout, garden silverbeet, ricotta (nf, voa)

Bbq pork belly, izakaya, taberu rayu, kejora sweet potato, grilled quince, gai lan (nf, df, gf)

Braeburn Farm braised duck leg, seared breast, purple congo, rhubarb, marmalade, brassica (nf, gf)

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

## S I D E S

Baby cos, garden tomato, radish, cucumber, cider and seaweed vinegar (nf, df, gf, v) +\$9

Fried kipfler potato, Murray River sea salt (nf, df, gf, v) +\$9

Seasonal greens, blue cheese sauce, Willunga almonds (gf, v) +\$9

Honey garden carrots, leek ash, lemon thyme (v) +\$9

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.