



M E N U

Up to 8 guests

2 Course \$75 | 3 Course \$90

E N T R É E

Seasonal Asparagus, Hummus, Quail Egg, Torched Goats 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)

Seared 'Black Onyx' Hanger Steak, Chimichurri Salsa, Endive Lettuce, Onion Rings (nf, df)

House Campanelle Pasta, Italian Sausage, Roasted Peppers, Grape Tomato, Grana Padano (nf)

M A I N S

Panfried Market Fish, Cauliflower, Granny Smith, Calamansi, Wild Strawberry, Dill, Murray Cod Roe (nf, gf)

House Saffron Fettucine, Australian Bugmeat, Lemonade, Chilli, Serafino Olive Oil, Passata, Garlic (nf, df)

'Greenslade's' Chicken Breast Katsu Bowl, Avocado, Wombok Slaw, Jasmine Rice, Sweet Curry Sauce (gf, nf, 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)

'Coorong Black' Beef Fillet, Dukkah Broccoli, Pumpkin, 'Choice Mushroom' and Ellis Bacon Ragout, Malpas Road Shiraz (gf, df)

S I D E S

Garden Tomato, Pickled Radish and Oakleaf Salad (nf, df, gf, v) + \$9

Fried Kipfler Potato, Black Garlic Aioli (nf, gf, df, v) + \$9

Seasonal Greens, Smoked Almond Butter (gf, v) +\$9

Our Local Suppliers

Fleurieu Milk Company, Choice Mushrooms, Ellis Butchers, Cape Calamari, McLaren Micro Greens

Public Holiday 15% surcharge applies | No split bills | GF-Gluten Free, DF-Dairy Free, NF-Nut Free, V-Vegetarian

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