
DEGUSTATION

O N E

Garden Beetroot and Gin Cured Ocean Trout, Torched Cucumber, Shiraz Shallot, Rice Crisp, Goats Feta, Elderflower, Roe (nf, gf, dfoa)

T W O

Seasonal Asparagus, Courgette, Quail Egg, Golden Beet, Saganaki, Lemon, Pink Pepper (gf, nf, dfoa)

T H R E E

Slow Cooked Fleurieu Lamb Shoulder, Smoked Parsnip Puree, Pickled Rainbow Silverbeet, Serafino Reserve Grenache Reduction (nf, gf)

F O U R

BBQ Pork Belly, Abrolhos Island Scallop, Red Papaya, Crisp Shallot, Sesame and Cucumber (nf, gf, df)

F I V E

'Coorong Black' Beef Fillet, Choice Chestnut Mushrooms, Skordalia, Leek, Green Bean, Malpas Road Shiraz (gf, nf, dfoa)

S I X

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

Espresso

Our Local Suppliers

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

NF - Nut Free, DF - Dairy Free, DFOA - Dairy Free Option Available, GF - Gluten Free, V - Vegetarian, VOA - Vegetarian Option Available

Our kitchen processes food that may contain or be in contact with: Wheat, eggs, peanuts, tree nuts, soy, seafood, and milk. When given prior notice, we are happy to accommodate for medically diagnosed dietary restrictions where we are able.

No Split Bills