



M E N U

1 - 7 Guests

\$75pp | \$90pp

E N T R É E

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

Spencer Gulf Yucatan Prawns, Corn and Black Bean Salsa, Guacamole, Tortilla (nf, gf, df)

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

Tataki of Black Onyx Hanger Steak, Soba Noodle Salad, Ponzu, Wakame, Tempura Sweet Potato (nf, df, gfoa)

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

M A I N S

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

Murray Cod Fillet, Lentil and Chickpea Tagine, Honey Yoghurt, Sunflower, Fennel, Quince Glaze (nf, gf, dfoa)

Curry of 'Braeburn Farm' Braised Duck, Lychee, Lime, Jasmine Rice, Caramelized Pineapple, Watermelon Water (nf,df, gf)

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

Campanelle Pasta- Bug Meat, Crab, Prawn, Squid, Tomato, Black Garlic Oil, Baby Zucchini, Marjoram (nf, df)

S I D E S

+\$9

Butter Lettuce, Garden Tomato, Cucumber, 10year Old Balsamic (nf, df, gf, v)

Fried Baby Red Potato, Murray River Sea Salt (nf, gf, df, v)

Seasonal Greens, Garlic and Leek Ash Butter (v)

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