



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, Torched Cucumber, Shiraz Shallot,
Rice Crisp, Goats Feta, Elderflower, Roe (nf, gf)

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

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

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)

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

S I D E

Roast Baby Red Potato with Murray Sea Salt (nf, gf, df)

Butter Lettuce, Garden Tomato, Cucumber, 10year Old Balsamic (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

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