CHEF'S SHARE TABLE

CELEBRATING 25 YEARS IN 2025

8 - 20 Guests
$90pp

ENTRÉE

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

Tagine of Roasted Root Vegetable, Saffron Potato, Roasted Baby Pear, Salsa Verde, Flatbread
(nf, gfoa, dfoa, veg)

Warm Salad of Spiced Duck, Vietnamese Venison Wonton, Prawn, Lychee, 'Choice' Oyster Mushroom, Wakame, Vanilla Bean and White Sesame
(nf, df, gfoa)

MAIN

Panfried SA Murray Cod Fillet, Seared WA Scallop, Sweet Potato, Cajun Spiced Banana, Garden Fennel, Green Tomato Salsa
(nf, gf, dfoa)

BBQ Pork Belly, Parsnip, Grilled Stonefruit, Pickled Garden Silverbeet, Smoked Kassler Glaze
(nf, gf, df)

'Coorong Black' Beef Fillet, Onion Jam, King Brown Mushroom, Japanese Pumpkin, Brassica, Malpas Road Shiraz
(gf, nf, dfoa)

SIDE

Ramarro Salad Leaf, Garden Tomato, Cucumber, 10year Old Balsamic (nf, df, gf, v)

Potato Mash, Black Garlic, Murray River Sea Salt (nf, gf, v)

TO FINISH

Tiramisu Mousse Cake, Cherry Compote, Berry Glaze (nf, gf)

Our Local Suppliers
Fleurieu Milk Company | Choice Mushrooms | Ellis Butchers | Cape Calamari | McLaren Micro Greens | Birdwood Farm Venison

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