MENU

CELEBRATED 25 YEARS IN 2025

1 - 7 Guests
$79pp | $95pp

ENTRÉE

Salt and Pepper Quail, Red Papaya, Kimchi, Fried Eggplant, Aioli (nf, df, gf)

Torched Kombu SA Ocean Trout, Apple Dashi, Kohlrabi, Radish, Ice Plant, Wasabi (nf, gf, df)

Chilled Spiced Avocado Soup, Grilled Spencer Gulf Prawns, Horseradish Remoulade (nf, df, gf)

Garden Beetroot Hummus, Port Lincoln Crab Dahl, Naan, Garden Herbs (nf, df, gfoa)

Slow Cooked Pork Rib, Sweetcorn, Garden Fennel and Pollen, Sticky Apple Glaze (nf, gf, df)

MAINS

Salad of Seared Duck Breast, Seasonal Asparagus, Parisienne Potato, Baby Zucchini, Cherry, Shallot Ash (nf, gf, dfoa)

Grilled SA Nannygai Fillet, Seared WA Scallops, Pea Salad, Skara Prosciutto, Clamato Sauce (gf, nf, dfoa)

Grain Fed Beef Fillet, Toasted Brioche, 'Choice Mushroom' Ragout, Pate, Braised Leek, Malpas Road Sauce (nf)

Honeycomb Steeped 'Birdwood Farm' Venison Leg, Smoked Kofta, Consommé, Grain Mustard, Jujube, Pickled Blackberry, Sweet Potato Crisp (nf, gf, df)

Grilled Fleurieu Lamb Backstrap, Aged Cheddar and Celeriac Croquette, Spiced Carrot Puree, Chermoula, Reserve Grenache Reduction (nf, gf)

SIDES

+$9

Baby Cos, Heirloom Tomato, Cucumber, 10year old balsamic (nf, df, gf, v)

Roast Red Cocktail Potato, Rosemary, Murray River Sea Salt (nf, gf, v)

Seasonal Vegetables, Serafino Olive Oil, Pink Pepper (nf, gf, df, v)

Our Local Suppliers
Fleurieu Milk Company | Choice Mushrooms | Ellis Butchers | McLaren Micro Greens | Birdwood Farm Venison | Seafood All Australian

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