

**Degustation
Summer 2020**
sample menu

House-Made Olive Bruschetta

white beans, McLaren Vale olive oil

Chilled Sweetcorn Soup

basil oil, red peppers, smoked almond

Tasmanian Ocean Trout

bamboo charcoal cone, avocado, wasabi, nori salt

NV Nicolas Feuillatte

Chouilly, Champagne, France

Mushroom Parfait

asparagus, smoky leek, endive, parsnip, pea, mushroom ketchup

2018 Jericho Fiano

Adelaide Hills, South Australia

West Australian Barramundi Fillet

bisque cream, fennel relish, cucumber, rouille

2018 The Lane Block 1A Chardonnay

Adelaide Hills, South Australia

Pork Scotch

piccalilli, quail egg, English mustard, tomato syrup, croutons, cheddar

2018 Coulter C5 Barbera

Adelaide Hills, South Australia

Lenswood Chicken Breast

apple and kohlrabi remoulade, mole poblano, potato purée, burnt onion

2016 Mt Lofty Vineyards Pinot Noir

Adelaide Hills, South Australia

Thornby Lamb Shoulder

pea hummus, tzatziki, pita crumb, beetroot, chickpeas, mint

2015 Yalumba The Cigar Cabernet Sauvignon

Coonawarra, South Australia

Lenswood Apple Pie

spiced apple syrup, apple tagine, caramelised apple anglaise

Valdespino El Candado Pedro Ximenez

Jerez de la Frontera, Spain

7 courses

\$195 with wine pairing

\$120 food only

24 hours notice required

All guests at the table must dine on a degustation menu

A vegetable degustation menu is available on request

Menu can be adapted to accommodate dietary needs with prior notice

All credit card transactions attract a 1% surcharge - eftpos and cash no charge