

Breads

Ciabatta Loaf - Willunga extra virgin olive oil ve 8.5
Olive Bread Bruschetta white beans, McLaren Vale olive oil ve 6.0
All made in house and served with Adelaide Hills organic butter

Entrée

Smoky Bay Eyre Peninsula Oysters

Tasmanian Ocean Trout Fillet Cones with avocado and wasabi aioli, dill and seaweed salt each 6.5
Chilled Sweetcorn Soup basil oil, red peppers, smoked almond g ve 17.5
Tasmanian Huon Trout Carpaccio with squid ink aioli, citrus crisps, smoked paprika oil g 23.9
Mushroom Parfait asparagus, smoky leek, witlof, parsnip, pea, mushroom ketchup g ve 19.9
Angus Shortloin Rib Abrolhos scallop, avocado, tartare hollandaise, lemon glaze g 23.9
Desiree Potato Gnocchi ratatouille, olive tapenade, basil mascarpone v 22.5/37.5
Spencer Gulf King Prawn on a barramundi and pecorino crêpe, glacé orange, Café de Paris hollandaise 23.9/41.5
Boston Bay Pork Scotch piccalilli, quail eggs, English mustard, tomato syrup, croutons, cheddar 22.9
Grass Fed Beef Fillet Tartare with capers, shallots, egg yolk, fried potato and olive crisps 24.9
Sorbet g v 6.5

Main Course

Duck B'stilla duck, date, fig, apricot, pineapple relish, pumpkin, glaze 39.9
Lenswood Chicken Breast apple and kohlrabi remoulade, mole poblano, potato purée, burnt onion g 36.5
Ikara-Flinders Ranges Orroroo Kangaroo Saddle carrot salad, baba ghanoush, beetroot, marinated fetta g 39.5
Thornby Lamb Shoulder pea hummus, beetroot, tzatziki, corn crumb, chickpeas, mint g 39.5
Western Australian Barramundi Fillet bisque cream, ocean trout mousse, barramundi belly, saffron potato, baby cucumber, fennel relish g 42.5
165 gram or 330 gram Chateaubriand of Beef Riverine export grade grass and grain fed beef fillet served with three sauces, creamed spinach and fried potatoes g 33.5/54.9
Cauliflower Persian potato, beetroot relish, tahini soy yoghurt, black lentil dahl, harissa, pappadam g ve 34.5
Beer Battered Cod and Chips sauce gribiche, pea purée .tomato syrup 34.5

Barramundi or Chateaubriand can be prepared simply and served with seared snow peas, beans and roasted potatoes

Side Dishes **Swiss Brown Mushrooms Broccolini Chat Potatoes** g v 11.9

Dessert

Vanilla Bean Panna Cotta strawberry, rhubarb jellies, molasses meringue, baby celery g 19.5
Coconut Crème Caramel mango and mint salsa, raspberry sorbet, Pedro Ximenez syrup g ve 18.5
Lenswood Apple Pie spiced apple syrup, apple tagine, caramelised apple anglaise 19.5
Sorbet and Seasonal Fruits apple, passionfruit and mango sorbets, coconut tagliatelle, fruits g ve 18.5
Chocolate Mélange for Two assortment of decadent chocolate masterpieces for two 35.0
Cheese Board a selection of fine cheeses served with house-made accompaniments 25.0

Justin Miles - Executive Chef

g - gluten is not included in these dishes, however we do not have separate equipment or kitchens for preparation or service

v - vegetarian **ve** - vegan

We also have Vegetarian and Vegan menus available

All credit card transactions attract a 1% surcharge - eftpos and cash no charge
Friday and Saturday – minimum two courses per person

Menu and Pricing subject to seasonal change