

Breads

- Ciabatta** - Willunga extra virgin olive oil v 8.5
Olive Bread Onkaparinga Creamery goat curd and tarragon oil v 8.9
Rye Ciabatta parmesan and thyme olive oil 8.5

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 5.5
Mushroom, Celeriac, Potato Soup crème fraîche, dill, pepita g v 17.5
Western Australian Barramundi Belly tahini yoghurt, pineapple chutney, carrot gel, pork crackling g 20.5
Desiree Potato Gnocchi blue swimmer crab, cream, snow peas, crab and lobster glaze 25.0
Zucchini Flower ricotta, heirloom beetroot, radish, tarragon dressing v 19.9
Duck Liver Parfait celery heart, cornichons, marmalade syrup, brioche 21.5
White Polenta king brown mushroom, purple cauliflower, carrot chips, gremolata g v 19.9
Spencer Gulf King Prawn on a barramundi and pecorino crêpe with glacé orange and Café de Paris hollandaise 23.9/41.5
Sweetcorn, Cheddar and Marjoram Pie Barossa shortcrust pastry, spinach puree, béarnaise and tomato relish v 19.5
Egyptian Egg skordalia, pickled baby vegetables, witlof, smoky leek, apple syrup g v 19.9
Western Australian Barramundi Carpaccio with squid ink aioli, citrus crisps and smoked paprika oil g 22.5
Grass Fed Beef Fillet Tartare with capers, shallots, egg yolk, fried potato and olive crisps 24.9
Sorbet g v 5.5

Main Course

- Lacquered Duck Leg** duck and pumpkin filo, kohlrabi remoulade and glaze 39.9
Lenswood Coq au Vin orchard chicken, carrot, onion, mushroom, parsnip, persillade g 38.9
Bultarra Lamb Shoulder chickpea, garlic, spiced lamb brik, radish, tomato and zucchini relish 39.5
Western Australian Barramundi Fillet Jerusalem artichoke, fennel relish, du Puy lentils, sweet potato g 39.5
Ikara-Flinders Ranges Ororoo Kangaroo Saddle carrot salad, baba ghanoush, beetroot and marinated fetta g 39.5
Pumpkin and Kohlrabi Tagine ancient grains, preserved lemon, green harissa, soy yoghurt v 33.5
Limestone Coast Sirloin (served medium) smoky brisket sausage roll, tomato ketchup, cauliflower 39.9
325 gram Chateaubriand of Beef roasted Riverine export grade grass and grain fed beef fillet served with three sauces, creamed spinach and hand cut potatoes g 54.9
300 gram Cauliflower 'Vegetarian Steak'
served with three sauces, cauliflower puree and hand cut potatoes g v 33.9
Fish and Chips battered barramundi, smoked salmon croquette, potato cubes, sauce gribiche, pea purée 33.5

Barramundi or Sirloin can be prepared simply and served with seared snow peas, beans and peas and hand cut potatoes

Side Dishes **Swiss Brown Mushrooms** 11.9 **Colcannon Mash** 10.9 **Beetroot** 11.9 **Beans** 10.9

Dessert

- Earl Grey Panna Cotta** wild strawberry, jellies, meringue, black salt and baby celery g 19.5
Adelaide Plains Rhubarb vanilla and orange blintz, almond ice cream 19.5
Chocolate Mélange for Two assortment of decadent chocolate masterpieces for two 35.0
Lenswood Redlove Apple Pie fig syrup, apple custard, pistachio ice cream 19.5
Sorbet and Seasonal Fruits apple, passionfruit and mango sorbets, mandarin tagliatelle and fruits g 17.5
Cheese Board a selection of fine cheeses served with house-made accompaniments 23.9

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

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