

**To start**

your choice of

Tuna tataki, green leaves, crispy shallot, wild rice, ponzu

Figs, Onkaparinga goat's cheese, balsamic, rye, walnut

Duck breast, honey glazed chicory, potato dauphinoise

**Main**

your choice of

Local fish of the day (gf)

Spinach and parsley risotto (v)

Pepper berry crusted kangaroo, sweet potato puree, native berries

Lamb press, Kangaroo Island sheep's milk yoghurt, mint, pomegranate (gf)

all mains are served with  
Crushed potatoes, rosemary salt  
Bitter leaf salad, lemon vinaigrette

**To finish**

your choice of

House made marshmallows, berries, white chocolate, thyme (gf)

Saffron panna cotta, spiced orange cake, honey & pistachio soil, blood orange sorbet

(v) vegetarian (gf) gluten free

**Two courses \$74 pp**

**Three courses \$89 pp**

**Both price options include side dishes to share**

**Option to add a steak course (prepared m-r) \$15 pp or cheese course \$10 pp**

**3 course minimum for group bookings on Friday & Saturday evening**

**Pricing is inclusive of GST**

**No BYO for group bookings**

**Unfortunately, ala carte menu cannot be offered for groups of 12 plus guests**

