

est 2002

**DINNER - TWO COURSES \$65 - THREE COURSES \$80**

**TO START**

Gazander Oysters - natural or shallot mignonette (gf) (df) 4.5 each

Port Lincoln Kingfish, taramosalata, wild rice, sunflower seeds (df)

Spanakopita, lemon (v)

Octopus, nduja dressing, pickled cucumber (gf) (df)

House made potato gnocchi, Adelaide Hill's Porcini & Pine mushrooms (v)

**MAINS**

Roasted pumpkin, heirloom carrots, green hummus, labneh yoghurt, parsley (v) (gf)

Pan-fried Cone Bay Barramundi, ouzo hollandaise, horta, lemon (gf) (df)

Twice cooked duck breast, puy lentils, radicchio, port jus (gf) (df)

Signature Lamb Press, pancetta, capsicum tomato sugo, beans, kale, feta (gf)

**DESSERTS**

Greek Ekmek Kataifi - custard, cream, shredded pastry, syrup

Chocolate tart, olive oil, double cream

Affogato - house made vanilla bean ice-cream, biscotti, espresso coffee

Add a liqueur to your affogato \$8

Limestone Coast Brie, lavosh, green apple, muscatels

**TASTING MENU**

Ready to indulge?

Let our chefs feed you with our 5-course Tasting Menu \$95 pp

Additional cheese course \$10 pp

Matching wines \$65 pp

**SIDES**

George's grain salad, pomegranate, cumin yoghurt (v) \$12

Bitter leaves, mandarin, macadamia (gf) (v) (df) \$12

Crispy potatoes, rosemary salt (gf) (v) (df) \$11