

est 2002

LUNCH

TO START

- Gazander Oysters - natural or shallot mignonette (gf) (df) 4.5 each
Port Lincoln Kingfish, taramosalata, wild rice, sunflower seeds (df) 25
Spanakopita, lemon (v) 19
Octopus, nduja dressing, pickled cucumber (gf) (df) 24
House made potato gnocchi, Adelaide Hill's Porcini & Pine mushrooms (v) 23

MAINS

- Roasted pumpkin, heirloom carrots, green hummus, labneh yoghurt, parsley (v) (gf) 35
Pan-fried Cone Bay Barramundi, ouzo hollandaise, horta, lemon (gf) (df) 38
Twice cooked duck breast, puy lentils, radicchio, port jus (gf) (df) 38
Signature Lamb Press, pancetta, capsicum tomato sugo, beans, kale, feta (gf) 39

DESSERTS

- Greek Ekmek Kataifi - custard, cream, shredded pastry, syrup 14
Chocolate tart, olive oil, double cream 15
Affogato - house made vanilla bean ice-cream, biscotti, espresso coffee 12
Add a liqueur to your affogato \$8
Limestone Coast Brie, lavosh, green apple, muscatels 19

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