

est 2002

## LUNCH

### TO START

Gazander Oysters - natural or shallot mignonette (gf) (df) 5 each

Port Lincoln Kingfish, capers, balsamic, burnt butter (gf) 25

Braised fennel, hummus, orange, rocket (vgn) (df) (gf) 19

Octopus, nduja dressing, pickled cucumber (gf) (df) 24

House made potato gnocchi, butternut squash, goats cheese, candied walnuts (v) 23

### MAINS

Fresh local fish of the day (gf)

Vegetarian Moussaka, basil pesto, brussel sprouts (v) (gf) 33

Twice cooked duck breast, beetroot, jerusalem artichoke, jus (gf) (df) 38

Signature Lamb Press, pancetta, cauliflower, broccolini, mint gremolata (gf) 39

### DESSERTS

Pear, quince, hazelnut crumble, vanilla bean ice-cream 15

Greek feta cheesecake, mandarin, almond tuile 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, quince 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

Fasolakia (braised green beans in tomato), feta 12

Bitter leaves, pickled red onion, lemon, oregano 11

Crispy potatoes, rosemary salt 11