

**To start**

your choice of

Grilled haloumi, roasted grapes, dry oregano, olive oil (v) (gf)

Hiramasa Port Lincoln Kingfish sashimi, roasted tomato oil, orange, basil, rhubarb (gf)

House made gnocchi, confit tuna, capsicum soffrito, pangrattato

**Main**

your choice of

Fresh fish option (to be advised on day) (gf)

Oven roasted pumpkin, harissa, wild rocket, almonds, chèvre (v)

'King Henry' pork cutlet, red cabbage, Adelaide Hills cherries, jus (gf)

Signature Lamb Press, pancetta, cauliflower puree, seasonal greens, currants (gf)

all mains are served with

Crushed potatoes, rosemary salt (v) (gf)

Green beans, dukkah, olive oil (v) (gf)

**To finish**

your choice of

Warm seasonal stone fruit, caramelised honey, fig leaf ice-cream, lemon crumble

Layered Bougatsa, semolina & rose custard, bay leaf ice cream, pistachio

(v) vegetarian (gf) gluten free  
vegan options can be arranged

**Two courses \$75- pp**

**Three courses \$90- pp**

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

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

**\$250- room hire in PDR only applies for bookings of 12 or less guests**

**Apologies, no BYO for group bookings unless arrangements have been made**

**Pricing inclusive of GST**

