

est 2002

TO START

- Hiramasa Kingfish sashimi, roasted tomato oil, orange, basil, rhubarb (gf) 24
Abrolhos Island Scallops, pancetta, corn puree, charred corn salsa 25
Char-grilled SA octopus, chickpea hummus, za'atar, prawn oil (gf) 26
Adelaide Hills figs, whipped ricotta, hazelnuts, burnt honey & orange dressing (vgn option) (gf) 22
House made pan-fried gnocchi, confit Port Lincoln tuna, capsicum soffrito, pangrattato 24

MAINS

- Fresh local fish of the day (gf) POA
Oven roasted pumpkin, harissa, chèvre, almonds, rocket (v) (vgn option) (gf) 35
House made saffron tagliatelle, Spencer Gulf prawns, cherry tomatoes, rocket, chili 37
'King Henry' pork cutlet, red cabbage, Adelaide Hills cherries, jus (gf) 36
Smoked duck breast, charred radicchio, plums, fig oil, dark balsamic (gf) 38
Signature Lamb Press, pancetta, baba ghanoush, cauliflower florets, rainbow chard, currants (gf) 42

TO FINISH

- Rosewater bavarois, poached rhubarb, raspberries, pistachio 17
Warm stone fruit, caramelised honey, fig leaf ice-cream, lemon crumble 16
Affogato - house made vanilla bean ice-cream, biscotti, espresso coffee 12
Add a liqueur to your affogato 8 additional
Your choice of Casalingo or Gorgonzola dolce, lavosh, apple, pickled pear 19

FEED ME MENU

- Ready to indulge?
Let us feed you with our 5-course Tasting Menu 95 pp
Additional cheese course 10 pp
Matching wines 65 pp

EXTRAS

- Green beans, dukkah, olive oil (v) (gf) 13
Heirloom tomatoes, smoked yoghurt, tarragon oil, wild fennel (v) (gf) 13
Crispy potatoes, rosemary salt (v) (gf) 12

Consider our Private Dining Room (PDR) for your next corporate or social event
Corkage \$30 per 750ml bottle, maximum 2 bottles per booking - (gf) gluten free (v) vegetarian (vgn) vegan

@GeorgesAdelaide

