

To start

your choice of

Local figs, whipped ricotta, hazelnuts, burnt honey & orange dressing (vgn option) (gf)

Hiramasa Port Lincoln Kingfish sashimi, whey dressing, cucumber, dill (gf)

House made gnocchi, basil, 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, carrot puree, muntries, vincotto jus (gf)

Signature Lamb Press, pancetta, baba ghanoush, cauliflower florets, rainbow chard, 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

Rose water bavaois, poached rhubarb, raspberries, 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

