

est 2002

TO START

Coffin Bay Oysters by Gazander, natural or salmoriglio dressing (gf) 4.5 each
Hiramasa Port Lincoln Kingfish sashimi, whey dressing, cucumber, dill (gf) 24
Char-grilled SA octopus, chickpea hummus, za'atar, prawn oil (gf) 26
Adelaide Hills figs, whipped ricotta, hazelnuts, burnt honey & orange dressing (vgn option) (v) (gf) 22
House made gnocchi, basil, capsicum soffrito, pangrattato (v) 24

MAINS

Fresh local fish of the day (gf) POA
Oven roasted pumpkin, harissa, chévre, almonds, rocket (v) (vgn option) (gf) 35
House made spinach agnolotti of roast pumpkin & ricotta, walnuts, burnt butter, sage (v) 36
'King Henry' pork cutlet, carrot puree, muntries, vincotto jus (gf) 37
Confit duck leg, beluga lentils, smoked ham hock, salsa verde (gf) 38
Signature Lamb Press, pancetta, baba ghanoush, cauliflower florets, rainbow chard, currants (gf) 42

TO FINISH

Rosewater bavarois, poached rhubarb, raspberries, pistachio 17
Portokalopita (Greek orange sponge cake), quince, spiced mascarpone ice-cream, rosemary crumble 17
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, red elk (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

