

To start

your choice of

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

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

House made gnocchi, basil, capsicum soffrito, pangrattato (v)

Main

your choice of

Coorong Mullet fillets, cooked over coals, tomato, pancetta, borlotti bean broth (gf)

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

Confit duck leg, beluga lentils, smoked ham hock, salsa verde (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

Rose water bavaois, poached rhubarb, raspberries, pistachio

Portokalopita (Greek orange sponge cake), quince, mascarpone ice-cream, rosemary crumble

(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

