

est 2002

## TO START

- Coffin Bay Oysters by Gazander, natural or salmoriglio dressing (gf) 5 each  
Hiramasa Port Lincoln Kingfish sashimi, fennel, radish, sumac, cara cara orange dressing (gf) 25  
Char-grilled SA octopus, chickpea hummus, za'atar, prawn oil (gf) 26  
Salad of beetroot, fior di latte cheese, witlof, pistachio, mint salsa verde (vgn option) (v) (gf) 22  
House made Cavatelli verde, tomato pesto, broad beans, ricotta salata (v) 24

## MAINS

- Fresh local fish of the day (gf) POA  
Oven roasted pumpkin, harissa, chèvre, almonds, rocket (v) (vgn option) (gf) 35  
House made spaghetti nero, local pan-fried squid, nduja, lemon pangrattato 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, cavolo nero, currants (gf) 43

## TO FINISH

- Rosewater bavarois, poached rhubarb, raspberries, pistachio (gf) 17  
Dark chocolate fondant, mandarin jelly, Earl Grey ice-cream, hazelnut crumble 17  
Portokalopita (Greek orange cake), poached red wine pear, 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 cheese, Gorgonzola dolce or Gouda, rye lavosh, apple, pickled pear, fresh honeycomb 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

- Brussel sprouts, nduja xo, preserved lemon (gf) 14  
Roasted cauliflower, pomegranate molasses, cauliflower hummus (v) (gf) 14  
Crispy potatoes, rosemary salt (v) (gf) 12

10% surcharge applies on public holidays - 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

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