

est 2002

## TO START

Spencer Gulf prawns, cooked over coals, preserved lemon, nduja, preserved lemon (gf) 9.5 each

Hiramasa Port Lincoln Kingfish sashimi, buttermilk, pickled kohlrabi, fig leaf oil (gf) 26

Burrata, eggplant, kalamata olive crumb, black sesame lavosh (vgn option) (v) (gf) 23

Char-grilled SA octopus, chickpea hummus, za'atar, prawn oil (gf) 27

Casarecce pasta, tomato pesto, spring greens, ricotta salata (v) 24

House made potato gnocchi, confit duck ragu, roasted capsicum 25

## MAINS

Fresh local fish of the day (gf) POA

Roasted cauliflower, tahini, dukkah, cauliflower hummus (vgn) (gf) 36

Mafalda pasta, caramelised fennel, pork, nduja, green peas 38

36 degrees slow cooked beef short rib, celeriac puree, remoulade (gf) 39

'King Henry' pork cutlet, sweet & sour red cabbage, apple, pork crackling (gf) 38

Signature Lamb Press, pancetta, spiced heirloom carrots, watercress (gf) 43

## TO FINISH

Rosewater bavarois, poached rhubarb, raspberries, pistachio (gf) 17

Dark chocolate marquis, citrus merinque, roasted strawberries, sumac sorbet 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

Gorgonzola dolce or La Saracca by Section 28, 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 75 pp

## EXTRAS

Charred sugarloaf cabbage, tahini yoghurt, salsa verde (v) (gf) 14

Cos salad, radish, cherry tomatoes, dill, roman dressing (v) (gf) 14

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

