



## Tasting Menu

5 course tasting menu 95 pp

Wine pairing 75 pp

## Meze Small Plates

Voytek's rosemary & potato sour dough, Agrelia EVOO (vgn) 7.5  
- add taramasalata 9

House marinated Mylor olives, grissini (vgn) 11

Gazander oyster, cara cara orange dressing or natural (gf) 5 each

Spencer Gulf king prawn cooked over coals, preserved lemon, cured meat xo (gf) 10 each

Hiramasa Port Lincoln Kingfish crudo, apple mignonette, radish, labneh, fig leaf oil (gf) 26

Pan-fried Abrolhos Island scallops, roasted pumpkin and tahini puree, sage (gf) 28

Char-grilled SA calamari, orzo, prawn & tomato broth, winter beans, olive, caper gremolata 27

Roasted beetroot, whipped Vannella ricotta, orange, pistachio & mint verde (v) (gf) 24

Baharat spiced Myee quail over coals, chickpea hummus, 'Dirty Inc' chickpea salad, jus (gf) 26

## Large Plates

Fresh local fish of the day (gf) POA

Ras el hanout roasted cauliflower, cauliflower hummus, pomegranate molasses (vgn) (gf) 36

House-made maltagliati, confit duck leg, soffrito, marsala 38

Hand-cut pappardelle, milk-braised pork, caramelised fennel, 12 year aged dark balsamic 38

Half roasted chicken, Jerusalem artichoke puree, za'atar, roasted chicken jus (gf) 48

300 gm "Southern Grain" Black Angus scotch fillet (MBS 4+), café de Paris butter (gf) 58

Signature Lamb Press, pancetta, baba ghanoush, cavolo nero, pickled fennel (gf) 45

## Sides

Winter salad leaves, kohlrabi, roasted chestnuts, pomegranate, orange vinaigrette (gf) (vgn) 14

Pan-fried broccoli, almond crema, chili, garlic, dukkah (vgn) (gf) 14

Crispy potatoes, rosemary salt (v) (gf) 13