

5 course tasting menu 95 pp
- *additional cheese course* 10 pp

Wine pairing 75 pp

Premium wine pairing 140 pp

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Meze Small Plates

Voytek's rosemary & potato sour dough, Barossa EVOO (vgn) 7.5

House marinated Mylor olives, grissini (vgn) 11

- add taramasalata 9

Gazander oyster, Champagne mignonette 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 & shallot dressing, radish, labneh, dill oil (gf) 26

Pan-fried Abrolhos Island scallops, charred corn puree, sumac onions, smoked paprika oil (gf) 28

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

Vanella stracciatella, fermented chilli, snow peas, sugar snap, asparagus, mint (v) (gf) 27

Vitello Tonnato, tuna aioli, pickled white anchovies, capers, pickled shallots (gf) 27

Moroccan spiced Myee Quail cooked over coals, smoked eggplant puree, cucumber, sesame (gf) 26

Large Plates

Fresh local fish of the day POA

Hand-cut maltagliati, confit duck leg, soffrito, marsala 38

House made spaghetti, Spencer Gulf king prawns, roasted cherry tomatoes & capsicum sugo, basil 40

Oven baked eggplant, zhoug, millet, sweet and sour currants, almonds (vgn) (gf) 36

Half roasted chicken, vermouth & tarragon crema, asparagus, peas, chervil (gf) 48

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

Signature Lamb Press, pancetta, chickpea hummus, Mt. Zero chickpea salad, za'atar, watercress (gf) 45

Sides

Butter lettuce, radish, shallot, avocado, ricotta salata, white balsamic (vgo) (gf) 14

Sauteed green beans, roasted garlic & almond skordalia (vgn) (gf) 14

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