



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

Wine pairing 75 pp

Premium wine pairing 140 pp

Meze Snacks

Voytek's rosemary & potato sourdough, Virginia EVOO (vgn) 8.5 - add our taramasalata 9

Ortiz anchovy, sauce gribiche, crostini 4.5 ea

House marinated Mylor olives, grissini (v) 12

Gazander Coffin Bay oysters, pickled fennel or natural (gf) 5.5 ea

Harissa glazed ox tongue, yoghurt, lime (gf) 12 ea

Spencer Gulf king prawns cooked over coals, preserved lemon, cured meat xo (gf) 11 ea

Small Plates

Hiramasa Port Lincoln Kingfish crudo, apple mignonette, radish, labneh, fig leaf oil (gf) 28

Pan fried South Australia calamari, charred leek, fennel (gf) 29

Oven roasted beetroot, walnut vinaigrette, broad leaf rocket, Woodside goats curd (gf)(v) 26

Vitello Tonnato, tuna aioli, pickled white anchovies, capers, shallots (gf) 28

House made Fazzoletti, braised beef shin, lemon & caper gremolata, grana padano 29

Large Plates

Fresh local fish of the day POA

Tagliatelle, SA sand crab, rocket, roasted tomato butter, pangrattato 43

Roasted pumpkin, 'Dirty Inc' lentils, tahini yoghurt, salsa verde (gf)(v) 37

Half roasted chicken, Creme de Volaille, parsnip crema, oyster mushrooms (gf) 48

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

Signature Lamb Press, pancetta, roasted cauliflower hummus, Baharat cauliflower, pomegranate (gf) 45

Sides

Butter lettuce, radish, shallots, avocado, ricotta salata, white balsamic (v) (gf) 14

Charred sugarloaf cabbage, almond crema, crispy chili & shallots (v) 14

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