



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

Wine pairing 75 pp

Meze Snacks

Voytek's rosemary & potato sourdough, Virginia EVOO (vgn) 9.5 - add taramasalata 10

House marinated Mylor olives, grissini (v) 12.5

Ortiz anchovy, sauce gribiche, crostini 4.5 ea

Gazander oysters, chardonnay mignonette or natural (gf) 6 ea

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

Spencer Gulf king prawns cooked over coals, preserved lemon, cured meat xo (gf) 12 ea

Small Plates

Hiramasa Port Lincoln Kingfish crudo, green apple, radish, labneh, dill oil (gf) 28

Pan fried South Australian 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

Parisian gnocchi, peas, asparagus, mascarpone, chervil (v) 28

Large Plates

Fresh local fish of the day POA

Tagliatelle, Shark Bay blue swimmer crab, rocket, roasted tomato butter, pangrattato 43

Roasted eggplant, pearl barley, chimichurri, cannellini bean crema (vgn) 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, 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