



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 11

House marinated Mylor olives, grissini (v) 12

Cured meats, charred focaccia, butter pickles 15

Ortiz anchovy, sauce gribiche, crostini 5 ea

Abrolhos Island scallop ceviche, Forvm Chardonnay, pickled kohlrabi, fig leaf oil (gf) 15 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 Australia calamari, charred leek, fennel (gf) 29

Vanella stracciatella, smoked almonds, cherry tomatoes, crispy shallot, chilli, basil (gf)(v) 29

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) 38

Half roasted chicken, corn polenta, Aleppo pepper, za'atar (gf) 48

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

Signature Lamb Press, pancetta, carrot crema, pine nuts, zucchini, mint, currants (gf) 45

Sides

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

Charred spring greens, whipped ricotta, verjus, caper, dill (v) 16

Crispy potatoes, rosemary salt (v) (gf) 14