



DINNER

ENTREE

- grilled sardines, skordalia, pomegranate, mint, zucchini salad 14
- roasted cauliflower, shawarma spices, almonds, currants, sage brown butter 16
- scallops, pumpkin hummus, hazelnut dukkah, chervil 22
- South Australian mussels, chilli, tomato, chargrilled sourdough 18
- coffee beef carpaccio, parsnip chips, raw beet salad, horseradish 18
- homemade charcuterie, pickled vegetables, spiced apple chutney 24/38
- chermoula calamari, tomato gazpacho, baby basil 16

MAIN

- veal & pork ragu, porcini, green pasta, taleggio, vincotto 29
- spelt cavatelli, pumpkin, brussels sprouts, sage, hazelnuts, mozzarella 28
- squid ink pasta, spanner crab, semi-dried tomato, chilli, saffron 33
- fish pie, leeks, truffle oil 36
- cone bay barramundi, corn velouté, broad bean salad, black olives 33
- spiced lamb rump, grilled red onions, baba ganoush, spelt, zucchini 35
- steaks served w watercress, chive & shaved mushroom salad, sherry vinaigrette & choice of: homemade tarragon mustard, bordelaise sauce, porcini butter, or aged balsamic EVOO & lemon
- scotch fillet 36
- rib-eye MP

SIDE

- pomme purée, crisp herb potatoes 8.8
- sautéed broccoli rabe, chilli, garlic 12
- spring veggie salad, roasted macadamias, buttermilk dressing 12
- shaved cabbage, red apple, hazelnut, chives 12
- red beetroot salad, cara oranges, shallot, basil, merlot vinegar 12
- chantey carrots, smoked chilli, cashew cream, pistachio basil oil, sunflower sprouts 12

DESSERT

- strawberry kataifi millefeuille, pistachio mascarpone, mint 16
- mango, coconut, chia & lime trifle (df/gf) 14
- chocolate fondant, salted butterscotch & pear sorbet 16
- affogato, vanilla gelato, frangelico 14
- sorbets or gelato 14
- cheese plate, brown sugar oatcakes, fresh apple 16/24