



# D I N N E R

## Entree

Roasted cauliflower, shawarma spices, almonds, currants, sage brown butter	17
Scallops on half shell, herb butter, chervil, kumera "angel hair"	21
Warm burrata, Cypriot grain salad, local honey	19
South Australian mussels, chilli, tomato, chargrilled sourdough	19
Raw ruby tuna, furikake, puffed rice, sesame, sprout salad	22
Crispy pork belly, boudin noir, parsnip, apple, celery, jus	21
Cavatelli, beetroot, cavolo nero, walnuts, goats cheese	18 / 28

## Main

Snapper, eggplant, roasted capsicum, okra, basil caper salsa	35
Catalan style grilled leeks, broccolini, romesco fresh curd, macadamias	27
Squid ink pasta, spanner crab, semi-dried tomato, chilli, saffron	33
Fish pie, leeks, truffle oil	37
Lamb rump, harissa, rosemary labne, grapes, purslane salad	37
Chargrilled flat iron steak, Jerusalem artichoke, watercress, mushroom	38
Chargrilled rib eye, shaved mushroom, chive and radish salad choice of: porcini butter/bordelaise sauce, lemon, olive oil	13/100g

## Sides

Pomme puree, crisp herb potatoes	9.5
Wild greens, chilli, confit garlic, pepitas	12
Beetroot, raddichio, pear & walnuts, merlot vinaigrette	12
Shaved cabbage, red apple, hazelnut, chives	12
Roasted carrots, baby onions, pistachio, sunflower spouts	12

## Dessert

Dark chocolate mousse, blood orange, zest	15
Strawberry, fromage blanc, lemon crumble	14
Hazelnut chocolate fondant, salted butterscotch & pear sorbet	16
Affogato, vanilla gelato, frangelico	14
Sorbet or gelato	14
Cheese plate, brown sugar oatcakes, fresh apple	16/24