



D I N N E R

Entree

Roasted cauliflower, shawarma spices, almonds, currants, sage brown butter	17
Seared scallops, corn puree, nduja, chervil, eschallot	21
Warm burrata, Cypriot grain salad, local honey	19
South Australian mussels, chilli, tomato, chargrilled sourdough	19
Taramasalata zucchini flowers, ribbons, black olive dust, fresh herbs	22
Mahi Mahi ceviche, finger lime, kumera, avocado, jalapeño	22
Crispy pork belly, boudin noir, parsnip, apple, celery, jus	21

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

Mango sorbet, lime granita, papaya, coconut macaroon	14
Hazelnut chocolate fondant, salted butterscotch & pear sorbet	16
Brown Sugar pavlova, coconut, fresh berries, mango, meringue	15
Affogato, vanilla gelato, frangelico	14
Sorbet or gelato	14
Cheese plate, brown sugar oatcakes, fresh apple	16/24