



# D I N N E R M E N U

## Entree

Roasted cauliflower, shawarma spices, almonds, currants, sage brown butter	18
Seared scallops, caviar lentils, speck, tarragon and lettuce	23
Roasted figs, stracciatella, pistachio, bulgur, balsamic	20
South Australian mussels, chilli, tomato, chargrilled sourdough	19
Warm King salmon, charred artichoke, spiced lemon, sauce vierge	22
Crispy pork belly, boudin noir, parsnip, apple, celery, jus	21
Hand cut steak tartare, wild mushrooms, yolk, potato gaufrette	21

## Main

Gold band Snapper, eggplant, roasted capsicum, okra, basil caper salsa	35
Burned eggplant, crispy furikake rice, green tea dashi, shimeji	28
Squid ink pasta, spanner crab, semi-dried tomato, chilli, saffron	33
Fish pie, leeks, truffle oil	37
Lamb rump, pistachio salsa verde, chargrilled onion, pumpkin, jus	37
Chargrilled flat iron steak, parsnip, 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

