



Summer 2024

Menu example (subject to change)

- To Start

Your choice of

Hiramasa Port Lincoln Kingfish crudo, apple & shallot dressing, radish, labneh, fig leaf oil (gf)

Vitello Tonnato, tuna aioli, pickled white anchovies, capers, pickled shallots (gf)

Hand rolled potato gnocchi, saffron butter, peas, zucchini, pine nuts (v)

- Mains

Your choice of

Coorong Mulloway fillet, cannellini bean crema, wilted cos, kipfler potatoes, anchovy butter (gf)

Roasted Pumpkin, pearl barley, tahini yoghurt, salsa verde (v)

Signature Lamb Press, pancetta, chickpea hummus, Mt. Zero chickpea salad, za'atar, watercress (gf)

All mains are served with

Crushed potatoes, rosemary salt (gf) (vgn) (gf)

Butter lettuce, radish, shallot, avocado, ricotta salata, white balsamic (gf) (vgo)

- To Finish

Your choice of

Greek yoghurt pannacotta, SA strawberries, honeycomb, elderflower (gf)

Portokalopita (Greek Orange Cake), red wine pear, mascarpone ice-cream, rosemary crumble

Two courses \$85- pp (lunch only) | Three courses \$95- pp

Option to add a steak course to mains (prepared m-r) \$15 pp or cheese course to finish \$10 pp