

BREADS

House Made Loaf (v)

buckwheat • quinoa flake • teff seed • house made butter

7

Charred Sourdough (v)

roasted tomato • red onion • woodside ashed cherve • basil

14

SA COFFIN BAY OYSTERS 3 WAYS

fresh lime • crushed pink peppercorns (gf)

4.0 ea 21 1/2 doz 42 doz

kilpatrick (served hot)

4.5 ea 24 1/2 doz 48 doz

Spiced bechamel pancetta crust (served hot)

4.5 ea 24 1/2 doz 48 doz

ENTRÉE



Confit Tasmanian Salmon (gf)

smoked corn puree • crispy skin • asparagus tips

16

Twice Cooked Adelaide Hills Pork Belly

green apple chutney • chilli caramel

16

House-made Petite Mushroom & Game Pie

white bean puree • spiced sultana relish

15

Pan Fried Kefalograviera (v,gf)

burnt orange honey glaze • baby figs

15

House-made Duck Parfait

14 day house cured duck • pedro ximenez gel • salted cherries • grilled wafers

15

MAIN

Double Baked Gruyere Cheese Soufflé (v)

roast cauliflower • cauliflower puree • cured egg

26

Lentil & Quinoa Salad (v)

smoked almond • pine nuts • yoghurt • preserved lemon

26

Pan Fried New Zealand Hapuku Fillet

potato cake • wakame cucumber salsa • lemon curd • puffed rice • sesame cone

36

12 Hour Braised Beef Cheek

garlic mash • smoked eggplant • charred sprouts

32

Seared Signature Duck Breast (gf)

confit leg • citrus carrot puree • roast beets • anise orange • potato straws

42

Sous Vide Free Range Chicken Breast (gf)

spinach puree • pumpkin • kipfler chips • pickled cumquat • jus lie

32

Housemade SA Prawn Tagliatelle

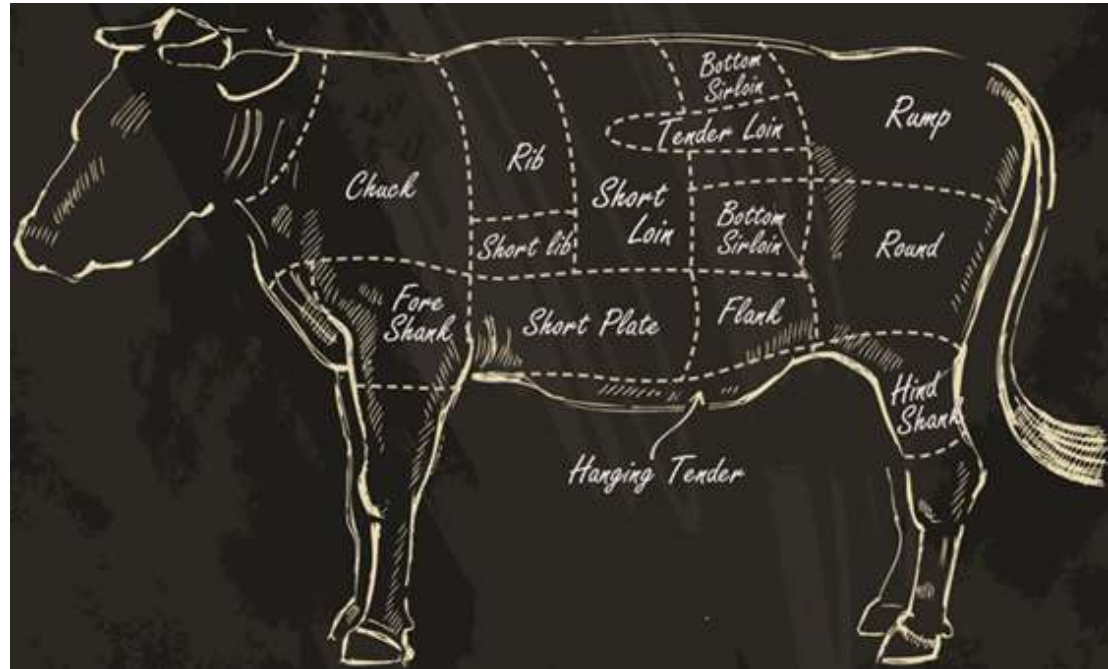
red pepper infused • chilli • asparagus • pernod cream

34

Prosciutto Wrapped Rabbit Loin

confit rabbit • pea puree • country carrot • welsh rabbit • jus

38



THE GRILL

served with confit local vine ripened tomatoes • broccolini (gf)

300gm Pork Loin Cutlet

28

350gm Angus Ribeye on the bone (*Rib*)

42

200gm Certified South Australian Angus Fillet (*Tender Loin*)

38

500gm Coorong Angus T-Bone (*Short Loin*)

48

CONDIMENTS MENU

Red Wine Jus

Seeded Mustard

Mushroom Jus

Dijon Mustard

**Tasmanian Highlands
Pepper Leaf Jus**

Hot English Mustard

Horseradish

2 ea

SOMETHING ON THE SIDE

Warm Country Roasted Veges (v, gf)

baby beets • heirloom carrots • turnips • garlic • black salt • gremolata

10

Hand Cut Rustic Fries (v)

twice fried chips • sour cream • pink peppercorns

8

Mash (v, gf)

garlic • potato

8

Char Grilled Broccolini (v, gf)

ricotta • shaved almonds

10

Lentil & Quinoa Salad (v)

smoked almond • pine nuts • yoghurt • preserved lemon

10

DESSERT



Caramelised Apple Puff Pastry (v)

vanilla anglaise • apple crisps • rhubarb paste • green apple sorbet

15

Chocolate Cremeux (v,gf)

caramelised chocolate • raspberry fizz • raspberry truffle

16

Orange Rosewater Panna Cotta (v)

candied orange • semolina sponge • orange curd • orange gel • meringue wafers

15

Cardamom Ice Cream Sandwich (v)

vanilla vodka gels • honey curd • cardamom cinnamon sherbet

14

CHEESE SELECTION



served with quince paste • crisp bread • muscatels

Daily selection from the Adelaide Central Markets

Please ask your waitperson for today's selection

Selection of 1 - 15

Selection of 2 - 21

Selection of 3 - 23

GLOSSARY OF TERMS

Confit - to cook at a low temperature in pure fat over an extended period of time, to break down the connective tissue, tenderise and intensify the flavour.

Dry Age - carcass beef hung for a minimum of 21 days, the effect is the concentration and saturation of the natural flavour as well as tenderising the meats texture.

Sous vide - a method of cooking in which food is vacuum sealed then placed in a water bath at an accurately regulated temperature. The intent is to cook evenly, ensuring that the inside is properly cooked without overcooking the outside, and retain moisture.

Kefalograviera - a hard cheese produced traditionally from sheep's milk. Produced in Western Macedonia, Epirus, the cheese has a salty flavour and rich aroma

Pedro Ximenez - an intensely sweet, dark, dessert sherry. It is made by drying the grapes under the hot sun, concentrating the sweetness, which are then used to create a thick liquid with a strong taste of raisins and molasses that is fortified and aged in solera.

Gruyere - a hard yellow cheese that is sweet but slightly salty. Named after the town of Gruyères in Switzerland

Soufflé - a baked egg-based dish which originated in early eighteenth century France. It is made with egg yolks and beaten egg whites combined with various other ingredients and served as a savoury main dish.

Welsh Rabbit - a dish made with a savoury sauce of melted cheese and various other ingredients and served hot, after being poured over slices of toasted brioche

Cumquat - are a group of small fruit-bearing trees. The edible fruit closely resembles that of the orange , but it is much smaller, being approximately the size and shape of a large olive.

Hapuku - a highly rated eating fish, reaching top value on both the local and international markets. It is highly sought after, but catches are relatively low. This species is managed in the New Zealand Quota Management System

Wakame - is a Japanese sea vegetable, or edible seaweed.

Tagliatelle - is a traditional type of pasta from Emilia-Romagna and Marche, regions of Italy

Gremolata - is a chopped herb condiment classically made of lemon zest, garlic and parsley

Chocolate Cremeux - French for "creamy", is a dense, soft, classic pudding