

2 COURSE DINNER 49.00 Y 3 COURSE DINNER 59.00 Y

INCLUDES A
GLASS
OF HOUSE WINE
OR BEER

ENTRÉE



3 natural SA coffin bay oysters (gf)
fresh lime • crushed pink peppercorns

Charred Sourdough (v)
roasted tomato • red onion • woodside ashed cherve • basil

House-made Petite Mushroom & Game Pie
white bean puree • spiced sultana relish

House-made Duck Parfait
14 day house cured duck • pedro ximenez gel • salted cherries

MAIN



Double Baked Gruyere Cheese Soufflé (v)
roast cauliflower • cauliflower puree • cured egg

12 Hour Braised Beef Cheek
house made macaroni • smoked eggplant • charred sprouts

Sous Vide Free Range Chicken Breast (gf)
spinach puree • pumpkin • kipfler chips • pickled cumquat • jus lie

Housemade SA Prawn Tagliatelle
red pepper infused • chilli • asparagus • pernod cream

SOMETHING ON THE SIDE



House Made Loaf (v)
buckwheat • quinoa flake • teff seed • house made butter
7

Warm Country Roasted Veges (v,gf)
Baby beets • heirloom carrots • turnips • garlic • black salt • gremolata
10

Mash (v, gf)
garlic • potato
8

Char Grilled Broccolini (v,gf)
ricotta • shaved almonds
10

Hand Cut Rustic Fries (v)
twice fried chips • sour cream • pink peppercorns
8

Lentil & Quinoa Salad (v)
smoked almond • pine nuts • yoghurt • preserved lemon
10

DESSERT



Cardamom Ice Cream Sandwich (v)
vanilla vodka gels • honey curd • cardamom cinnamon sherbet

Chocolate Cremeux (v,gf)
caramelised chocolate • raspberry fizz • raspberry truffle