

## Mouthfuls

- Hand made Flat Bread with Garlic and Parmesan Oil 6.0
- Prawn Puffs with Chilli Mayo 10.50.
- Mini Chorrito with Green Chimichurri 6.0
- Spiced Local Squid 7.0
- Asian Spiced Quail Drumsticks with Ponzu 7.5
- Crumbed W.A Sardines with Sage and Sauce Gribiche 6.0
- Black Bean Cakes with Yoghurt 6.0
- Roasted Olives 8.0

## Entrée

- Today's Soup and Crusty Bread 12.5
- Chicken and Duck Liver Pate 16.9
- Kangaroo Island Yabby and Tomato Pie 17.5
- Pumpkin, Caramelised Onion, Goats Cheese Tart 15.9
- Salad of Seared Yellow Fin Tuna with Avocado, Egg and French Beans 18.5
- Barbued Quail Salad with Cumin and Lemon 17.5
- Blue Swimmer Crab Cakes, Kaffir Lime Aioli 17.5
- Tea Smoked Duck Breast with Fresh Fig Salad 18.5 in season
- Today's Freshly Shucked Oyster 18.0 (6.) 34.0 (12)

## Main

- Red Duck Leg Curry, Jasmine Rice and Holy Basil 29.5
- Balsamic Roasted Barossa Valley Chicken, Puy Lentil, toasted Quinoa Green Harrissa 28.5
- Za atar Custed Saltbush Lamb, Chickpeas and Mint Salsa 29.5
- Char grilled Cape Grim Fillet of Beef, Roasted Garlic, Deep Fried Egg, Pancetta Roasted Potatoes 34.5
- Balmain Bug, Prawn Tails, Mild Chilli, Tomato, Crustacean Oil & Linguine 29.5
- Half Crumbed Whiting Fillets with Sauce Gribiche, Hand Cut Chips 26.5
- Today's Market Fresh Fish

## Sides

- Hand Cut Chips with rosemary salt Aioli, 9.0
- Butter Lettuce with Chives 7.0
- Warm Salad of Roasted Pumpkin, Baby Beet, pearl Onions and Fetta 9.5
- French beans, snow peas hazelnuts and orange 9.0

## Desserts

- Belgian Chocolate Fondant Sparkling Shiraz black berry icecream 14.5
- Lemon Curd Meringue Roulade with Mango and Passionfruit 14.5
- Banana Custard Caramel with Dulce du Leche 14.5
- Tart Tartine of Today's Fresh Fruit with Ice Cream 14.5
- Australian Farmhouse Cheese Plate, Port infused Muscatels & Lavosh 18.5