



## Entrée

Freshly shucked Oysters with shallot dressing 4 each

Sweet corn and crab soup, lychee and crab betel leaf wrap and crispy crab wonton 18

Raw tuna with shredded granny smith apple, ponzu, soy and fresh wasabi leaf and root 22

Geoff's tartare of Hopkins River beef, beetroot shoots and quail egg yolk, buttered soldiers 23

Raw salmon Carpaccio with lemon pressed extra virgin olive oil, ruby grapefruit, asparagus cuts and radish sprouts 20

Buffalo milk Burrata with heirloom tomatoes, basil, fig vincotto and lavosh 19

Stir-fried minced quail with shiitake, longans and baby iceberg lettuce cups 24

Wood-fire grilled scallops with roasted pork belly, tamarind and palm sugar dressing, spearmint 24

Salumi and Charcuterie Platter 32

*Something smoked, something cured and all very cultured, our platter of artisan smallgoods,  
with olives pickles and hand rolled grissini*

## Mains

One side only seared Yellowfin tuna, organic shoots and sprouts, smoked fish salad with Thai basil and kaffir lime 38

Hand made ricotta cavatelli, pinenuts, exotic mushrooms, white wine & truffle salsa 32

Red duck curry, coconut roast legs in a rich red curry with fragrant herbs, crispy fried egg, sweet and sour sauce, coconut rice 42

Veal Schnitzel, sourdough crumbs, pan-fried, with Italian slaw with Parmesan and lemon, mustard sauce 34

## Wood fired grill mains

Whole baby snapper rubbed with chermoula and grilled with pink grapefruit, caper, parsley, almond and pomegranate salad 36

Skull Island tiger prawns grilled with lemon and thyme, salsa fresca and rocket 40

Grilled spatchcock, hoi sin glaze, watercress, spearmint and compressed watermelon salad 36

300gm Grass Fed Scotch Fillet 39

200g Hopkins River Black Angus Eye Fillet 42

All steaks served with your choice of red wine jus, Diane sauce or green peppercorn sauce and French fries

## Sides

Rocket, pear and Parmesan salad 12

Hand cut fat chips 10

French fries 8

Brocolini with olive oil and lemon 11

Sautéed mushrooms with garlic and thyme 12



## Desserts

Rose petal and Turkish delight ice cream with Persian fairy floss and candied ginger 14

Vanilla bean panna cotta, sweet confit tomato 14

Peanut semifreddo with salted caramel and sugar biscuit wafer 15

Coffee granita, coffee marscapone, masala soaked sponge and chocolate curls 15

Lamaro's banana split, chocolate and banana gelato, vanilla bean ice cream, chocolate shards and hazelnut praline 14

Farmhouse Cheese Platter 30

*The finest farmhouse cheeses, something old, something soft & something blue with lavosh, quince paste & Beechworth walnuts*

## Sweet Treats

Glenfeddich chocolate truffles 3

Turkish delight 5

Persian fairy floss 5

## Dessert Wines

2014 Vasse Felix Cane Cut Semillon, Margaret River, WA 14/55

2015 Heggies Botrytis Riesling, Eden Valley, SA 15/60

2015 De Bortoli Noble One Botrytis Semillon, Bilbul, NSW 17/75

2013 Chateau Filhot Sauternes, France 20/90

## Fortified

Seppeltsfield Grand Muscat, Barossa, SA 14

Seppeltsfield Grand Tokay Barossa, SA 14

Yalumba Muscat Barossa, SA 15

Dandelion Pedro Ximenez, Barossa, SA 10

Valdespino Pedro Ximenex (Yellow Label) Spain 12

Yalumba Tawny Port, Barossa, SA 20

Penfolds 20yr Grandfather Port, Barossa, SA 28