

# *SIGNATURES MENU*

## Entrée

Thinly sliced M.S.A. corned South Australian Angus beef,  
beetroot powder, rocket and horseradish foam  
13.5

Gremolata crusted Hervey Bay Scallops, tomato tartare,  
witlof and cucumber shallot marmalade  
14.5

Cauliflower Panna Cotta, salmon gravlax, salmon roe,  
snow pea tendrils and fennel pollen  
14.5

Pan roasted Barossa Valley Halloumi, confit baby roma tomatoes,  
broccolini and artichoke pesto  
14.5

Duck and Pistachio Terrine, orange segment, pomegranates,  
cos hearts and pickled carrot  
14.5

## Main

M.S.A. Scotch Fillet, potato mille feuille, roast carrot puree,  
buttered brussel sprouts and borderlaise jus  
35.0

Free Range Berkshire 'Porkerhouse' sweetcorn succotash,  
broccolini and red pepper reduction  
28.5

Pappadelle, chanterelle, thyme and shallot braised wild rabbit legs,  
baby spinach and truffled grana padano  
27.5

Baked Good Fortune Bay barramundi, potato  
and red pepper fondo, wild rocket and saffron alioli  
30.0

Spear Creek Dorper Lamb Sirloin, ratatouille, roast garlic custard,  
white anchovy pocketed and crumbed McLaren Vale green olives  
with sticky balsamic  
32.5

## Sides

Fried new potatoes with rosemary sea salt  
6.5

Iceberg lettuce, crispy pancetta, white anchovy salad  
with sherry vinegar syrup  
7.0

Steamed broccolini with truffled grana padano  
9.0

Mixed salad leaves with honey balsamic vinaigrette  
5.5

## Desserts

White Chocolate Mudcake, violet and blueberry compote,  
yoghurt granita and freeze dried blueberries  
11.0

Crema Catalana - traditional Spanish baked citrus  
and cinnamon custard with crisp caramel crust  
8.0

Raspberry Cheesecake, almond crunch,  
rhubarb sponge and rosewater syrup  
11.0

Selection of Three Local and Imported Cheeses  
with poached pears, sweet potato paste, toasted nuts,  
lavosh and grissini  
21.5