

## The Journey

Let us take you on a journey and feed you  
a selection of our chef selected dishes  
including entrées, mains and dessert.

Please specify if you have dietary requirements  
or allergies and our team will do their best  
to cater to your needs.

Minimum 2 people

7 Courses **\$98 per person**

5 Courses **\$75 per person**

4 Courses **\$60 per person**

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## ENTREES

**Kingfish Sashimi (GF) \$28**

Kingfish, passionfruit with fresh herbs

**Lemongrass Prawns (GF) \$38**

4 chargrilled Australian king prawns, marinated with lemongrass and chef flavours

**Roasted Cauliflower (VG V GF) \$21**

Seasoned with middle eastern spices, hummus, confit cherry tomatoes and chilli oil

**Arancini Balls (V) \$25**

Porcini mushrooms, soft cheese, kombu aioli and parmesan  
2 per serve

**Tempura Zucchini Flowers (V) \$24**

Pumpkin and white bean puree with honey truffle and grated parmesan

**Beef Carpaccio (GF) \$28**

Truss cherry tomatoes, fresh rocket, manchego, kalamata olive and caramelized bacon with balsamic chilli oil

## MAINS

**350g Scotch Fillet (GF) \$61**

Served with fondant potato, chimichurri and jus

**Chargrilled Lamb \$41**

Sliced lamb with dukkah, cous cous with mint, kale, shallots, tomato salsa with tahini dressing and labneh

**Grilled Chicken Breast (GF) \$38**

Grilled sous vide chicken and roasted chat potatoes with thyme, rosemary and jus

**Porchetta (GF) \$41**

Served with dutch carrots, white bean and eggplant puree, apple chutney, rice crackers and jus

**Grilled Barramundi \$38**

Served with pomme puree with a crustacean sauce and roasted vegetables

**Seafood Linguine \$36**

Australian king prawns, butter clams, garlic, fresh chilli, cherry tomato, pangrattato and gremolata

**Spinach Ricotta Ravioli \$32**

Burnt butter sauce, pine-nuts, gremolata, sage and grated parmesan

**Potato Gnocchi \$34**

Napoli sauce, goat cheese, gremolata, grated manchego cheese and crispy potato chat

**Oven Roasted Eggplant (VG V GF) \$32**

With roasted capsicum, pine nut, cous cous, roasted vegetables, mushroom with a miso glaze

## SALADS

**Burrata with Prosciutto** **\$28**

Fresh assorted cherry tomatoes, wild rocket, fresh herbs with fresh burrata cheese and prosciutto, drizzled with sticky balsamic vinegar and croutons

**Warm Chicken Salad** **\$28**

Marinated chicken, roasted capsicum, red onion, cucumber, tomato, lettuce, chef's dressing

## SIDES

**Crispy Baby Potato** **\$14**

Salted crispy potato with mixed herbs

**Mixed Greens** **\$13**

Sautéed seasonal greens with truffle and garlic oil

**Salad** **\$14**

Mixed green salad

## DESSERTS

**Chocolate and Vanilla Gelati** **\$14**

Classic chocolate and vanilla gelati

**Chocolate Brownie (GF)** **\$18**

Warmed brownie served with gelato

**Bird Nest** **\$20**

House made creamy yoghurt, pistachio praline, roasted coconut and raspberry compote with cherry ripe

**Bombe Alaska** **\$28**

Filled with delicious ice cream, sponge cake, hazelnut praline, brandy and Italian meringue (recommended for 2)

## DRINKS LIST

### SPARKLING

<b>NV Alpha Box &amp; Dice Tarot Prosecco</b> Murray Darling, SA	<b>G\$13</b>	<b>B\$60</b>
<b>NV Clover Hill Tasmanian Cuvee</b> Lebrina, TAS	<b>G\$22</b>	<b>B\$98</b>
<b>NV Taittinger Cuvee Prestige</b> Champagne, France		<b>B\$135</b>
<b>NV Louis Roederer Collection 243</b> Champagne, France		<b>B\$180</b>

### ROSE

<b>2022 Yangarra Estate Grenache Rose</b> McLaren Vale, SA	<b>G\$16</b>	<b>B\$63</b>
<b>2021 Rameau D'Or Provence Rose</b> Provence, France		<b>B\$60</b>

### SWEET WINE

<b>Kismet Moscato</b> Abbotsford, VIC	<b>G\$10</b>	<b>B\$45</b>
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### WHITE

<b>2022 Alpha Box &amp; Dice Pinot Grigio</b> Adelaide Hills, SA	<b>G\$13</b>	<b>B\$54</b>
<b>2022 Nova Vita Sauvignon Blanc</b> Adelaide Hills, SA	<b>G\$13</b>	<b>B\$54</b>
<b>2023 Reislingsfreak No.3</b> Claire Valley, SA	<b>G\$15</b>	<b>B\$60</b>
<b>2022 Murdoch Hill Sauvignon Blanc</b> Adelaide Hills, SA	<b>G\$15</b>	<b>B\$60</b>
<b>2022 Seppeltsfield Vermentino</b> Adelaide Hills, SA	<b>G\$17</b>	<b>B\$68</b>
<b>2021 Rising Chardonnay</b> Yarra Valley, VIC	<b>G\$17</b>	<b>B\$68</b>
<b>2022 Henschke "Innes Vineyard" Pinot Gris</b> Adelaide Hills, SA		<b>B\$65</b>
<b>2022 Two Tonne Tasmania TMV Chardonnay</b> Tamar Valley, TAS		<b>B\$68</b>
<b>2023 Shaw + Smith Sauvignon Blanc</b> Adelaide Hills, SA		<b>B\$70</b>
<b>2021 Domaine La Croix St. Laurent Sancerre Sauvignon Blanc</b> Sancerre, France		<b>B\$95</b>
<b>2022 Shaw + Smith M3 Chardonnay</b> Adelaide Hills, SA		<b>B\$100</b>

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## RED

**2021 Penny's Hill "Cracking Black" Shiraz** G\$13 B\$54

McLaren Vale, SA

**2021 The Pawn Tempranillo** G\$14 B\$56

Adelaide Hills, SA

**2022 Alpha Box & Dice Grenache** G\$14 B\$56

McLaren Vale, SA

**2021 Kalleske Clarry GSM** G\$15 B\$58

Barossa Valley, SA

**2021 Head Red Cabernet Sauvignon** G\$15 B\$64

Barossa Valley, SA

**2021 In Dreams Pinot Noir** G\$17 B\$68

Yarra Valley, VIC

**2022 Seppeltsfield Barossa Grenache** B\$70

Barossa Valley, SA

**2020 Kay's Basket Pressed Grenache** B\$70

McLaren Vale, SA

**2021 Kalleske Moppa Shiraz** B\$70

Barossa Valley, SA

**2022 Henschke "Five Shillings" Shiraz Mataro** B\$70

Eden Valley, SA

**Barringwood Estate Pinot Noir** B\$80

Barringwood, TAS

**2019 Wines by KT "Churinga" Cabernet Sauvignon** B\$80

Clare Valley, SA

**2021 Shaw + Smith Shiraz** B\$95

Adelaide Hills, SA

**2019 Craggy Range "Te Muna Road" Pinot Noir** B\$100

Martinborough, New Zealand

**2019 Henschke "Keyneton Euphonium"  
Shiraz Cabernet Sauvignon Blend** B\$120

Eden Valley, SA

**2020 Yangarra 'Kingswood' Shiraz** B\$120

McLaren Vale, SA

**2021 Seppeltsfield Great Terrace Vineyard Grenache** B\$125

Barossa Valley, SA

**2018 Kay's Brothers Block 6 Shiraz** B\$195

McLaren Vale, SA

**2018 Vietti 'Castiglione' Barolo** B\$260

Piedmont, Italy

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## GIN

Bombay Gin	\$10
Roku Gin (Japanese)	\$12
Applewood Distillery Gin	\$14

## STORYTELLERS DISTILLERY

Dry Gin	\$12
Grenache Gin	\$14
Strawberry Gin	\$18
Fwah Grass Gin	\$18

## WHISKY

The Shinobu 15yo Mizunara Oak Japan	\$35
Johnnie Walker Black Label	\$9
Monkey Shoulder	\$12
Chivas Regal 12yo	\$14

## VODKA

Grainshaker Australian Vodka	\$10
23rd Street Rose	\$12
Grey Goose	\$15

Mixers	\$2
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## TEQUILA

Olmecca Altos Plata Tequila	\$18
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## BOURBON

Jim Beam	\$10
Jack Daniel's	\$10
Buffalo Trace Kentucky Straight Bourbon	\$13

## RUM

Bacardi	\$10
Sailor Jerry Spiced Rum	\$13

## LIQUER

Kahlua	\$10
Baileys Cream Liqueur	\$12
Campari	\$12
Aperol	\$12
Frangelico	\$14
Amaro	\$14

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## BEER

Cascade Premium Light	\$9
Asahi Super Dry	\$10
Adelaide Hills Apple Cider	\$10
Corona	\$12
Peroni Red	\$12
Mismatch Session Ale	\$12
Pirate Life South Coast Pale	\$12

## PORT / DESSERT WINE

Leone Aged Tawny Barossa Valley, SA	\$14
Tawny Rum Liqueur Barossa Valley, SA	\$14
Penfolds Grandfather Port Barossa Valley, SA	\$20
Seppeltsfeld Para Tawny 21 Year Old Barossa Valley, SA	\$24

## SOFT DRINKS

Coke / Coke Zero / Sprite Glass bottle 330ml	\$4
Bundaberg Ginger beer	\$5
Lemon Lime Bitters	\$6
Still Water - Adelaide Hills 750ml	\$10
Sparkling Water - Adelaide Hills 330ml	\$4
750ml	\$12
Tonic Water - Fever Tree 200ml	\$4.5
Soda Water - Fever Tree 200ml	\$4.5

## COFFEE / TEA

<b>Coffee</b>	Cup \$4.5 Mug \$6
Cappuccino - Espresso - Flat White Latte - Long Black - Macchiato - Mocha Hot Chocolate - White Chocolate	
<b>Premium Espresso</b>	\$6
<b>Tea</b>	Cup \$4 Pot \$6
English Breakfast - Earl Grey - Green Lemon and Ginger - Chamomile - Peppermint	

Milk Based - Charlie Black Organic  
Black - Brazil Niquinho Farm  
Single Origin (Espresso)

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## COCKTAILS

\$22

### Mojito

Rum, lime, simple syrup, mint

### Bee's Knees

Gin, lemon juice, honey

### Espresso Martini

Vodka, frangelico, baileys, coffee, simple syrup

### Negroni

Gin, campari, sweet vermouth

### Strawberry and Orange Spritz

Strawberry gin, prosecco, aperol, soda, strawberry, orange

### Martini

Gin, dry vermouth, olive

### Passionfruit Martini

Dry gin, sweet vermouth, passionfruit, orange

### Bloody Mary

Chili vodka, tomato juice, lemon juice, spices, tabasco, worcestershire

### Blood and Sand

Scotch, cherry liqueur, sweet vermouth, orange juice

### Old Fashioned

Whiskey, bitters and simple syrup

### Spicy Lemon

Chilli vodka, limoncello and simple syrup

### Whiskey Sour

Whiskey, lemon and simple syrup

### Grenache Sour

Grenache gin, lemon, simple syrup

## MOCKTAILS

\$18

### Dark and Stormy

Caribbean spice, ginger beer and lime .

### Negroni Spritz

Aperitivo, london dry, soda

### Citrus Blast

London dry, tonic, mint, orange, lime.

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