

MENU

FRESHLY SHUCKED GAZANDER OYSTERS

Natural- Lemon (gf,df)	4.5
Cooked- Welsh Rarebit, Crispy Spec	6.5
Natural - Sea Urchin, Finger Lime (gf,df)	11

SMALL PLATES

Marinated Local Olives	9
Prove Patisserie Baguette, Dukkah, Willunga Olive Oil (vg)	10
Vegan Nduja Crostini, Piquillo [2]	8
Jamon & Gruyere Croquettes, Piparra, Sugo (2)	10
'Our Caesar Salad', Anchovy, Crispy Spec, Crutons	20
Add Grilled Chicken Thigh	8
Witlof and Radicchio Salad, Citrus, Vinegarette (vg,gf)	18
Our Classic Steak Tartare, Game Chips	22
Burrata, Grilled Artichoke, Spring Greens	29

GRILL

Steak Frites, Bearnaise – Rump Cap (200g)	34
Grain Fed Rib Eye (800g), Bordelaise, Chimichurri	92
Berkshire Pork Chop (500g), Spiced Carrot (gf)	44
Hispi Cabbage, Hemp Seed Cream, Freekeh (vg,gf)	24
Boston Bay Casalinga Sausage, Confit Onion, Dijon (gf)	9

LARGE PLATES

EEC Bacon & Cheese Burger with fries	24
Margra Lamb Rump, Cauliflower, Fresh Peas, Mint (gf)	36
Cauliflower, Drippings, Labneh, Nduja, Almond (gf)	26
Fresh Rigatoni, Tomato, Chilli, Soubise, Pecorino (v)	28
<i>Add a Whole Hand Tied Burrata</i>	+19
Whole Coorong Flounder, Caper Beurre Noisette (gf)	38
Spring Vegetable Rissoto, Broad Beans, Asparagus	32

SIDE PLATES

Seasonal Sauteed Greens, Garlic (vg,gf)	16
Shoestring Fries, Chilli, Parmesan, Mayo (v,gf)	13
Heritage Carrots, Miso, Preserved Lemon, Dukkah (vg,df)	14

STEAK FRITES LUNCH SPECIAL MON-FRI \$25

TOASTIES Add Fries	5
Our Steak Sandwich served on Baguette	22
Mushroom, Chilli, Whipped Miso, Iceberg (vg)	16
Salami, Provolone, Sugo, Lettuce	16

CHARCUTERIE

PLATTERS MADE TO ORDER

Served with baguette, quince, fresh fruit, cornichons, pickles

6 Choice	78
4 Choice	55
2 Choice	29

MEATS

Prosciutto San Daniele – Italy
Chili & Fennel Salami – South Australia
Fermented Felino Sausage – South Australia
Truffle Salami – South Australia
Jamon Serrano - Spain

CHEESE

Gruyere – Cow Milk, Semi Hard, Switzerland
Comte – Cow Milk, Semi Hard, France
Cave Aged Cheddar – Cow Milk, Semi Hard, England
Fromager d'Affinois– Cow Milk, Soft, France
Cashel Blue - Cow Milk, Ireland

DESSERTS

A Selection Of Three Ice Creams & Sorbets	14
Warm Chocolate Fondant, Salt Caramel Ice Cream	16
Our Affogato –Meringue, Mascarpone & Marsala	14
Ice Cream, Cocoa, Espresso	
Add 30ml Frangelico or Amaretto	10

East End Feed Me

Let us take care of your decisions with our feed me.
Enjoy 4 courses featuring our signature dishes.
\$75 per person

Public Holidays have a 15% surcharge
Sundays have a 10% surcharge
Buy any wine from the retail store & pay \$20 corkage
Please let us know of any allergies: (GF) Gluten Free
(V) Vegetarian (VG) Vegan (DF) Dairy Free