



CHEFS MENU 95pp

a shared menu of our Chef's best dishes
showcasing our seasonal menu
required for groups of 10 or more | dietaries catered for

SNACKS

focaccia, butter (GF and Vegan available) 12
natural SA oyster, red wine mignonette *half/full 30/55*
parmesan gougère, truffle custard, sesame 8ea
aged beef tartare, 18 month old manchego croquette 8ea
potato rösti, egg yolk mayonnaise, smoked caviar 10ea

ENTRÉE

house smoked salmon, fromage blanc, pickled zucchini, rye cracker, potato chips 28
fried Gawler River quail, honey mustard bearnaise, hot sauce 28
lobster tortellini, late season tomatoes and lobster bisque 37
heirloom tomato and peach salad, stracciatella, sumac croutons, basil 26
beetroot tartare, candy walnuts, pickled beets, tête de moine 24

MAIN

Coorong mullet, zucchini flower, sugar snap peas, caviar sauce 56
Kiwami MBS9+ rump steak, diane butter, beef jus 60
roast golden tomato risotto, cime di rapa pesto, grilled purple kale 36
Maremma Farm free dry aged duck breast, roast witlof, fresh cherries 55
half roast Nomad Farm chicken, peas à la française, tarragon chicken jus 50

SIDES

kipfler potato Dairyman salsa verde butter 15
red and green coral lettuce, caper and shallot vinaigrette, fine herbs 14
grilled flat beans, ginger honey mustard, smoked almond 16

We ask patrons with food allergies to please inform wait staff prior to ordering. We will endeavor to accommodate your dietary needs, however, we cannot be held responsible for traces of allergens. 15% Sunday surcharge applies.