

PROSPERITY EXPERIENCE

SAMPLE MENU

\$135 + wine pairing \$60

Leek beignet
Octopus, caper berry, local potato
Chicken boudin

House made sourdough, pork crackling butter

2020 Chaffey Brothers Funkelpunkt
Sparkling Riesling + Koerner, Eden Valley

Chicken ravioli, bone broth

Coorong mullet
cucumber, caviar
2021 Bassham Wines
Arinto, Riverland

Strawberry, buttermilk

Gumshire pork, cabbage, apple
2020 Sixty Eight Roses
Syrah, Riverland

Crème brûlée, stone fruit
house made nutmeg ice cream
919 Reserve Collection Topaque
Muscadelle, Riverland

Nougat
Pumpkin profiterole

AUSTERITY EXPERIENCE

SAMPLE MENU

\$80 + dessert \$15

House made sourdough, caramelised onion butter

Cured yellowtail kingfish, radish, avocado
+

Heirloom carrot, roast almond, housemade feta

Waikerie lamb, cultured yoghurt, salsa verde
Organic sweet potato
Brussel sprouts, lardons

Optional dessert
Jujube tarte tatin, St Agnes Brandy ice cream