

SALT

Start your meal with our
housemade bread for \$3.50

Indulge in 3 courses for \$70 per person

/ENTREE

Watermelon 18

Compressed watermelon, herb fetta, garden mint, pomegranate salad
H GF V

Pork Belly 20

Twice cooked pork belly with gorgonzola cream sauce, apple and port chutney - GF

Salad Gourmande 24

Shredded duck leg confit, gesiers, haricot vert, confit cherry tomatoes, kipfler potatoes, boiled egg, lardons, walnuts and truffle vinaigrette - GF DF

Assiette of Gravlax 22

Marinated and cured salmon, avocado quenelle, creme fraiche

Bruschetta 18

Potato skordalia, seared Barossa herb haloumi steak, pancetta crisp

Tuna 24

Seared pink tuna, cucumber gazpacho, yoghurt and avocado, parmesan crisp - H

/GRILLS

Wagyu Rump 300 GR 42

(Marble score 5-6)
Served with Potato Gratin & Asparagus

Salmon Steak or Barramundi Steak 200 GR 32 each

Served with Ratatouille & Broccolini
All Grills - GF DF
Salmon & Barramundi - H

/MAINS

Linguini 38

Salmon, prawns, scallops, mussels, squid, pinot grigio, garlic, creme fraiche, flat leaf parsley and chives

Lamb Shank 34

Braised lamb shank in Shiraz jus, slow cooked for 36 hours, served with provencale ratatouille and thyme jus

Two Ducks 40

Seared and roasted duck supreme, duck pithivier, honey and walnut beans, roasted pear jus

Paella 34

Brown rice vegan paella, broad beans, chickpeas, peas, asparagus, capsicum, cherry tomatoes, green beans, oregano, saffron, smoked paprika, flat leaf parsley
H V DF

Surf & Turf 44

Petite beef tenderloin grilled, creamy garlic prawns, pomme savoyarde with gruyere cheese, greens bearnaise sauce

Baby Poussin 38

Chargrilled baby poussin with fresh herbs, garlic, chili, basil and black peppercorn served on a herb risotto cake with tomato chutney and jus
GF

/HOUSE FAVOURITES

Designed For Two

Seafood Tower 140

SA king prawns, natural oysters, smoked salmon, crab meat terrine, marinated octopus. A bowl of mussels, French fries, Moreton Bay bugs tail Mornay, grilled barramundi steak, calamari, tartare sauce, hollandaise and lemon cheeks

Tomahawk Steak 80

1.2KG of prime beef cote de boeuf (cooked to your liking) garnished with potato, chargrilled vegetables and mushrooms, asparagus, bearnaise or Shiraz jus

/SIDES

For Yourself or to Share 10 each

Bowl of fries with truffle aioli - DF

Steamed broccolini, extra virgin olive oil and toasted almond flakes - GF

Tossed green lettuce, French dressing, pickled cucumber, toasted pepitas - DF GF

Mac'n Cheese

Cauliflower and butter squash salad, pomegranate, mint, house tahini and coriander dressing - GF DF

/DESSERTS

Snow Egg 16

Milk poached egg white, vanilla scented custard, topped with a crunchy caramel - H GF

Creme Brulee 18

Vanilla bean creme Brule, French macaron, mixed berry compote

La Poire 16

Ma facon Poached pear in champagne syrup, vanilla bean ice cream, Chantilly and chocolate sauce

Chai Coconut & Mango Creams 16

Spiced coconut cream, mango, passion fruit, coconut shavings set with agar - agar - H V

Marquise 20

Valrhona dark chocolate marquise, blood orange sorbet, orange tuile

/CHEESE

From the Barossa and Adelaide Hills

One Cheese 14 Three Cheese 18

Cheddar
Petit Baby Bert Young
Washington
Blue Vein Goat Cheese

H - healthy, V - vegan, DF - dairy free, GF - gluten free.

Allow us to fulfil your needs - Please let one of our wait staff know if you have any other special dietary requirements.