

Appetisers

Coffin Bay Oysters South Australia's Finest Seafood	Unit 5 1/2 Dozen 28 Dozen 52
Paté en Croute, Cornichons, Dijon Mustard, Grilled Sourdough Contains nuts	19
Seared Scallops, Green Pea Purée gf	20
Petit Tart Courgette & Red Onion, Whipped Goat's Cheese, Crispy Courgette gf / v	18
Steamed Asparagus, Barossa Farm Eggs & Chives, Warm Vinaigrette v / gf / df	16
Feuillette de Roquefort aux Noix, Salade Verte Contains nuts	19
Warm baguette French butter	10

Entrées

Chargrilled South Australian Squid, Rocket & Chipotle Sauce gf / df	22
Lamb Skewer with Aubergine Caviar, Pickles Chilli Salsa, Crème Fraîche gf	24
Battered Broccolini, Ricotta, Adelaide Hills Honey v	19
Dehydrated Apple, Cured Tasmanian Salmon, Fennel & Adelaide Hills Apple Salad, Caviar & Dill Cream gf	24
Yellow Fin Tuna Tartare, Avocado Salsa gf / df	26
Duck Crêpinette, Parsnip & Corn Purée gf	24

NV Mumm Cordon Rouge glass 26

Pinot Noir Chardonnay Pinot Meunier, Champagne France

Mains

Paëlla, Mediterranean Rice Dish, Chorizo, Prawns, Mussels, Squids df	45	S.A. Kingfish, Asparagus, Pear Gateau, Orange Beurre Blanc	55
Chicken Kiev Style, Garlic Butter, Pea Mash, Heirloom Vegetables	40	Braised Beef Cheek 100 Day Grass Fed, Sourced from the Coorong Region, Carrot Mash, Shiraz Jus gf	54
S.A. Selected Seafood Linguini Pasta, Shaved Parmegiano	48		
Vegetarian Shephard's Pie v	36	Fish of the Day: Please Ask our Friendly Wait Personnel	P/A

From the grill

300 grams Scotch fillet Dry Aged Sourced from '36° South' S.A. Choice of Béarnaise sauce or mustard gf / df	53
300 grams King Pork Cutlet gf / df	42
Grilled salmon tranche Charred lemon gf / df	45

Lamb cutlet Fleurieu Peninsula, pasture fed Minted jus gf/df	49
Côte de Bœuf / Tomahawk From 2kg Choice of Béarnaise sauce or mustard	P/A

Sides

Seasonal Sautéed vegetables Broccolini, Asparagus, Green Beans & Snow Peas, Truffle Oil, Pignon de Pin gf/contains nuts	15	Sweet Potato Fries Aioli	13
Portobello Mushrooms Flat-Grilled Large Portobello Mushrooms gf	12	Rocket & Pear Salad Shaved Parmesan, EVOO, Balsamic Vinegar gf	14
Pommes frites, Rosemary Salt, Tomato sauce df	12	Gratin Dauphinois Baked Sliced Potatoes, Cream, Gruyère Cheese	14
		Green Oak, Red Oak, Butter Lettuces & Radicchio Leaves Honey Mustard Vinaigrette gf	12

Desserts

Apple Gateau Hazelnut Crunch, Apple Compote, Lime Yoghurt Mousse	20
Louis XV Chocolate Indulgence A True Chocolate Indulgence contains nuts	24
Lemon Tart Yuzu Pearls gf/ve	18

Chocolate Mud Cake Sweet Chocolate Ganache gf/ve	18
The Famous Tiramisu	18
Affogato Choice of Espresso, Frangelico or Amaretto Liqueur	20
Adelaide Hills Fromage Truffle Brie, Heysen Blue, Mature Cheddar	34

PLEASE INFORM TEAM OF ANY DIETARY REQUIREMENTS

Subject to availability

gf - gluten free, df - dairy free, ve - vegan, v - vegetarian, contains nuts