

<u>Appetisers</u>		<u>Entrees</u>	
Babaganoush, Falafels, Pomegranate Erils Eggplant Puree, Lemon Juice, Parsley, Garlic, Chickpeas, Potato, Pomegranate Seeds v	19	Soupe a L’Oignon-Gruyere Cheese, Croutons Onion Soup cooked in a meat stock & Gratinated with Bread and Gruyere on top (Gluten-free bread on request)	16
Warm Truffled Barossa Camembert Crumbed, Petite Salad, Truffle Vinaigrette v	18	Salad de Chevre, Goat Cheese Salad with Pink Lady Apples, Walnut and Seeded Mustard Dressing v	24
Seared Scallops, Green Pea Puree gf (I)	22	Tempura Battered Broccolini Ricotta, Adelaide Hills Honey v	19
Coffin Bay Oysters South Australia’s Finest Seafood (A)	5ea 1/2 Dozen 28 Dozen 52	Poached Pear Filled Gorgonzola, Walnut, Lemon and Thyme Verbena Dressing v	22
Petite Ratatouille Salt & Pepper Eggplant, Chipotle Sauce gf / ve	19	Andouillette (Pork & Veal Sausage) Kipfler Potatoes, Grain Mustard Sauce	22
		Lamb Skewers Aubergine Caviar, Pickled Chilli Salsa, Crème Fraiche gf	24
		<u>Mains</u>	
		King Oyster Mushroom Schnitzel, Winter Vegetables Thyme Scented Polenta v	39
		Braised Beef Cheek 100 Day Grass Fed, Sourced from the Coorong region, Carrot Mash, Shiraz Jus	52
		Chicken Kiev Style, Garlic Butter, Pea Mash Heirloom Vegetables gf	42
		S.A. Selected Seafood Linguini Pasta Shaved Parmigiano (M)	48
		Mediterranean Ratatouille Vegetable Mousse Filled Zucchini Flowers, Grana Padano v / gf	39
		Steak au Poivre Vert (180g) Grass Fed Beef Tenderloin, Flamed Cognac, Green Peppercorn Sauce gf	58
		La Soupe De Poissons Seafood Soup from the South of France, King Prawns, Calamari, Humpty Doo Barramundi, Local Whitting, Garlic Mayo (M)	55
		Risotto Aux Cepes et Morilles Exotic Mushrooms Risotto, Fresh Herbs and Parmesan Cheese v / gf	48
		Fish of the Day: Please ask our Friendly Wait Personnel (A)	P/A
<u>From the Grill</u>			
Grilled Chicken Breast (200g) gf / df	38		
King Pork Cutlet (300g) gf /df	42		
Scotch fillet Dry Aged (300g) Sourced from ‘36” South’ S.A. with Choice of Béarnaise sauce or Mustard gf / df	54		
Lamb Cutlet Fleurieu Peninsula, pasture fed Minted Jus gf / df	49		
		<u>Sides</u>	
		Butter Lettuce, Green Oak, Red Oak, Radicchio Leaves, Honey Mustard Vinaigrette gf / df / v	12
		Pommes Frites, Rosemary Salt Tomato Sauce df / gf	12
		Seasonal Sautéed Vegetables Broccolini, Asparagus, Green Beans & Snow Peas, Truffle Oil, Pignon de Pin gf/contains nuts	15
		House made Spaetzle, Nutmeg v	14
		Rocket & Pear Salad Shaved Parmesan, EVOO, Balsamic Vinegar gf	14
		Sweet Potato Fries Aioli gf / df	12
		Portobello Mushrooms Flat-Grilled Large Portobello Mushrooms gf	12
<u>Desserts</u>			
Tarte Tatin A winter favourite - Caramelised Warm Apple Gateau, Puff Pastry, served with Vanilla Bean Ice Cream	18	Louis XV Chocolate Indulgence A true chocolate indulgence Chocolate Mousse, Chocolate Ganache contains nuts	24
Affogato Espresso, Frangelico or Amaretto Liqueur with Vanilla Ice Cream	20	Apple Gateau Apple and Dill Compote with Cream Cheese White Chocolate Mousse	20
Adelaide Hills Fromage Truffle Brie, Heysen Blue, Mature Cheddar Complimented by Quince Paste, Dry Apple, Grapes and Apricot	34	Le Marron Chestnut Gateau, Milk Chocolate Cremeux, Chestnut Sponge, Chestnut White Chocolate Mousse	22
Chocolate Mud Cake Sweet Chocolate Ganache gf / ve	18	Hazelnut Crunch Hazelnut Praline, Hazelnut Chocolate Cremeux gf	18

PLEASE INFORM TEAM OF ANY DIETARY REQUIREMENTS
subject to availability

I - International, M - Mixed, A - Australian, gf - gluten free, df - dairy free, ve - vegan, v - vegetarian, contains nuts