



Food Business.

Menu.

Appetiser	House sourdough bread	5
	Ortiz anchovy, egg, cos, aioli, crouton	9
	Panko crumbed queen green olives (v)	9
	Beef carpaccio, capers, parmesan, truffle oil (gf)	10
Entrée	Beetroot, pickled red onion, candied walnuts (vegan, gf)	20
	Roast quail, parsnip, Jerusalem artichoke, pear (gf)	28
	Spencer Gulf prawns in hot clay pot, chilli sambal + mint (gf)	28
	San Jose prosciutto, fennel grissini, chicken liver pate, brioche, pickled cherries	28
	Roquefort, iceberg, candied walnuts, yoghurt dressing (v)	28
Main course	Beef scotch fillet, ponzu, seaweed + sesame sprinkle, ginger (gf)	48
	Slow cooked lamb, polenta, sweet smoky tomatoes (gf)	32
	Crispy duck, red cabbage, goat curd, apple (gf)	30
	Spencer Gulf prawns, cockles, mussels, flathead, fennel, tomato, saffron, Pernod	48
	Smoked kangaroo fillet, sweet potato, green peppercorn + cumquat glaze (gf)	32
	Spiced rice + peanut kofta, coconut + cardomom sauce (vegan, gf)	30
	House gnocchi, puttanesca	30
Side addition	Carrots roasted in duck fat, smoked yoghurt, almonds + honey (gf)	10
	Garden leaves, white balsamic vinaigrette (v, gf)	10
	Paris mash (v, gf)	10
	Green beans, shallot, parsley, egg vinaigrette (gf)	10
Feed me	Chef's selection of savoury dishes served as a table banquet ideal for groups of 4 or more	50pp
Dessert	Supalova: pavlova, cream, fruit, jellies, compote (gf)	18
	Peanut butter parfait, salted dulce leche (gf)	16
	Crème brulee, cinnamon crisps, apple	16
	Belgian chocolate ganache, quandong compote, chocolate candy (gf)	18
Cheese	Delice de Cremiers triple cream (France), pear + ginger jam	21
	Roquefort Gabriel Coulet blue (France), melon pickle	28
	Special edition Murray River cheddar, carrot + ginger chutney	18