



Food Business.

Menu.

Appetiser

House sourdough bread	5
Witlof, Onkaparinga goats chevre, pickled cherry, walnut (v,gf)	9
Panko crumbed queen green olives, lemon aioli (v)	9
Tempura eggplant, smoky eggplant and sesame dip (v,gf)	9
Beef carpaccio, capers, parmesan, truffle oil (gf)	10

Entrée

Beetroot, pickled red onion, candied walnuts (vegan, gf)	20
Cured kangaroo, semi dried tomato, toasted almond, Parmigiano Reggiano (gf)	20
Ortiz white anchovy, baby cos heart, speck, aioli, crouton, boiled egg	26
Masterstock quail, green papaya, nam jim, peanuts, fragrant greens (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, apple, walnuts, yoghurt dressing (v)	28

Main course

Spiced rice + peanut kofta, coconut + cardamom sauce (vegan, gf)	30
Slow cooked lamb, freekeh, broadbeans, green olive, lemon, parsley, labne	32
Crispy duck, red cabbage, goat curd, balsamic, apple, mint (gf)	30
Spencer Gulf prawn, cockles, mussels, flathead, fennel, tomato, saffron, Pernod	48
Candied pork, cardamom caramel, nuoc cham, coriander, mint + coconut salad	32
Black Angus grain fed beef scotch fillet: with ponzu sauce, seaweed + sesame sprinkle, pickled ginger (gf)	48
or shiraz jus (gf)	48

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
Fried zucchini, 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
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Dessert

Supalova: pavlova, cream, fruit, jellies, compote (gf)	18
Coconut jelly, passionfruit sorbet, pineapple, basil seeds, lemon balm (vegan)	16
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 (SA), carrot + ginger chutney	18