



Spring Lunch + Dinner

All meats, fruit, vegetables and seafood are sourced locally and seasonally.

Everything is smoked, baked, rolled, churned and prepared in-house...even the butter.

Our menu is constantly evolving to keep up with nature and to give ourselves a daily challenge, which is what we love.

Chefs Tasting Menu

4 Course

65 per person / 100 with matched wines

7 Course

95 per person / 160 with matched wines

No split bills please

Public Holiday 10% Surcharge Applies

Beginning

Fennel seed and confit garlic bread – 6

Charred sour dough and cultured butter – 6

House pressed oil and marinated olives served with sour dough – 8

Liver pate, walnut and whipped quince with sour dough – 16

Blue swimmer crab, scrambled egg, caramelised and wild onion – 16

Port Lincoln Kingfish served raw with apple and rhubarb – 18

Spencer Gulf squid, charred sugar peas, pickled kohlrabi and seaweed – 19

Young cows cheese, broad bean, orange and fennel - 18

Middle

Potato gnocchi, heirloom carrot, smoked yoghurt and oregano – entrée 19 / main 26

Rolled pasta, lemon ricotta, rainbow silverbeet and peas – 24 / +6 with wild rabbit

Sweet corn, oyster mushroom and blackened wild onion risotto – 26 / +8 with blue swimmer crab

Ngeringa farm lamb, golden zucchini, asparagus and smoked yoghurt – 34

Salt Lake pork belly, varieties of radish, garden leaves and honey soured cream – 34

Fresh local fish, smoked potato, heirloom beetroot and nasturtium – 36

Accompaniments

Smoked potato mash with wild onion – 6

Fresh leaves with herbs and pickles – 6

New season asparagus and house feta – 8

End

Chocolate stone, rosemary icecream and rhubarb marshmallow – 16

Warm beetroot sponge, lemon cream, citrus gel and segments – 16

Root vegetable dessert with walnut praline and honeycomb – 16