



## Spring

*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

5 Course

75 per person / 100 with matched wines

*No split bills please*

*Public Holiday 10% Surcharge Applies*

## To Start

Confit garlic and fennel seed bread – 6

Our own sourdough and cultured butter – 6

Local olives marinated in house pressed oil – 8

Port Lincoln sardines, sour cream and wild herbs on rye – 12

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

Spencer Gulf prawn scrambled egg, native spinach and smoked tomato – 16

Valley venison carpaccio, watermelon radish, house capers, smoked yoghurt and woody herbs – 18

Ricotta and lemon zest toretellini, variety of peas and mint – 18

## Lunch

Wood smoked tommy ruff, asparagus, daikon and cultured buttermilk – 22

House rolled gnocchi, heirloom carrot, ricotta made to order and oregano – 24

Hand cut pasta, varieties of local mushroom, silverbeet and egg yolk – 24 / +6 with shredded pork

Free-range chicken with sweet corn, parmesan and basil risotto - 29

Ngeringa farm lamb, heirloom beetroot, smoked potato and yoghurt – 34

Salt Lake pork belly, stone fruit, sweet potato, sour cream and yarrow – 34

Local fish of the day, see specials sheet for details

### Accompaniments

Smoked potato mash – 6

Fresh leaf and pickle salad – 6

Charred asparagus and feta cheese – 8

Snowpeas, sugar snaps and mint – 8