

Winter

Lunch Menu

12pm - 2.30pm

Beginning

- Duck + chicken liver pate, hills pear and charred sour dough – 16
- Vine wood smoked Tommy Ruff, radish, cultured buttermilk and garden leaves – 16
- Spencer Gulf prawn tails, shell oil, celeriac cream and persimmon – 16
- Young cows cheese, kohlrabi, apple and wood sorrel – 16

Middle

- South Australian Winter beach scene with Spencer Gulf prawns, squid and vongole – 38
- Onkaparinga Valley venison, forest mushrooms, pumpkin and petals – 34
- King George Whiting, smoked potato, rivercress and alliums – 33
- Pork belly, sun root, preserved quince and fennel with house soured cream – 29
- Confit celeriac, heirloom beetroot, chestnut and vanilla yoghurt – 28
- House bacon, pea, backyard orange and fennel risotto – 26
- House rolled pasta, zucchini blossom, fresh cheese and basil - 24
- + Braised K.I. Lamb shoulder – 6
- Winter soup with house cultured butter and charred sourdough - 16

Accompaniments

- Smoked potato mash with wild onion – 6
- Roasted broccoli, preserved lemon and cultured buttermilk – 6
- Rainbow carrots, thyme honey and yoghurt – 8
- Grilled Cos lettuce, rosemary vinaigrette and house feta – 6
- Jerusalem artichokes and house soured cream - 8

End

- Chocolate cake, mousse and soil, winter citrus, roasted almond and thyme - 16
- Warm pudding, salted butterscotch, port + currant icecream, pickled grapes and honeycomb - 16
- Roast potato and sour cream panna cotta, carrot sorbet and walnut praline - 16
- Quince icecream, jelly and marshmallow with sesame praline and labne - 16

No split bills please

Public Holiday 10% Surcharge Applies



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

Over the past few years, we have been exploring our surrounds and researching what is edible, beautiful, inspiring and different. Developing relationships with local suppliers to gain knowledge of availability and appreciation in quality. Our chefs tasting menu - lunch is a small version of what we offer on Saturday nights. A journey showcasing all that we have picked, sourced, grown or prepared that week.

Chefs Tasting Menu – Lunch

\$65 per person
+\$35 with matched beverages