

# Summer



## Chefs Tasting Menu

5 Courses - 75 per person / 100 with matched wines

### To Start

Share plate of house pate, seasonal cheese, smoked fish, olives, breads and accompaniments – 36

Confit garlic and fennel seed bread – 6

Our own sourdough and cultured butter – 6

Local olives marinated in house pressed oil with sourdough – 10

Port Lincoln sardine pate, sour cream and radish on 48-hour rye – 12

Liver pate, walnut and fresh and preserved plum with sour dough – 16

Spencer Gulf squid, apple, cucumber and native spinach from the garden – 16

Valley venison carpaccio, watermelon radish, house capers, smoked yoghurt and woody herbs – 16

House milled sweet corn polenta, Clare valley oyster mushrooms, pickled onion and garden leaves – 18 /24

### Garden / Sea / Field

Wood smoked fish, sugar snap peas, varieties of radish and cultured buttermilk – 22

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

Ink pasta, Spencer Gulf squid, heirloom tomato, chili, soft herbs, native and climbing spinach - 24

Free-range chicken, roasted graffiti eggplant, Clare valley oyster mushrooms and yarrow - 29

Valley venison, smoked potato, berries, cherries, smoked yoghurt and woody herbs – 34

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

Local fish of the day, varieties of garden zucchini and cucumber, smoked tomato and cream cheese - 34

### Accompaniments

Smoked potato mash – 6

Heirloom tomato and cucumber – 8

Fresh leaf and pickle salad – 6

Charred zucchini and feta cheese – 8

### Sweet

Chocolate mud cake, house mascarpone, almond crumble, honeycomb and coffee – 15

Roast pumpkin and yoghurt pannacotta, stone fruit sorbet, white chocolate soil and alyssum – 15

Local berry cheesecake, fermented strawberry pearls, roasted nut crumble and flowering river mint – 15

Citrus and almond cake, set lemon cream, rhubarb puree and toffee – 14

*No split bills please  
Public Holiday 10% Surcharge Applies*