



## Winter

### 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

60 per person / 100 with matched wines

##### 7 Course

90 per person / 160 with matched wines

*No split bills please*

*Public Holiday 10% Surcharge Applies*

### Beginning

Fennel and confit garlic bread – 6

Our olives and oil from the same grove, served with sour dough – 8

Duck + chicken liver pate, walnut, pomegranate and wood sorrel – 16

Port Lincoln Kingfish and rhubarb ceviche, apple and rivercress – 16

Spencer Gulf squid, charred sugar peas, pickled kohlrabi and seaweed – 18

Local mushrooms, warmed young cows cheese, Australian truffle and wild onion shoots – 18

### Middle

K.I. Lamb, beetroot, blood orange, garden leaves and smoked yoghurt – 32

Onkaparinga Valley venison, pumpkin, rosemary and bone jus – 34

Local Fish, smoked potato, heirloom beetroot and nasturtium – 34

Salt Lake pork belly, jerusalem artichoke, preserved truffle and wild fennel – 32

House made gnocchi, over-roasted broccoli, fresh ricotta and mustard – 25 or +6 with pork jowl

Risotto with varieties of pea, house feta, Australian truffle, slow egg and wild onion – 26

Winter soup with charred house sour dough and cultured butter – 16

### Accompaniments

Smoked potato mash with wild onion – 6

Rainbow carrots, thyme honey and yoghurt – 8

Grilled cos lettuce, rosemary vinaigrette and house feta – 6

Charred new season Asparagus rested in smoked butter – 8

### End

Chocolate textures, winter citrus, roasted almond and thyme – 16

Sticky pudding, salted butterscotch, port steeped currant icecream and pickled grapes – 16

Root vegetable dessert with walnut praline and honeycomb – 16