



get things started

RUSTICO SOURDOUGH RYE	\$5	ROAST CARROT AND CARAWAY DIP	\$5
BAKED BEETROOT, DILL DRESSING	\$7	MARINATED ADELAIDE HILLS MUSHROOMS	\$6
BURRATA, CARAMELISED GARLIC	\$7	WARM LOCAL OLIVES	\$7
NEW LOCAL SHARE PLATE — A SELECTION OF THE ABOVE			\$26

the small stuff

CRISPY FRIED WHITEBAIT, CHILLI SALT, AVOCADO, PICKLED TOMATO,
CORIANDER \$15

BAKED EGGPLANT, CHANA DAL, FRESH PANEER, CURRY LEAF,
MUSTARD SEED DRESSING, PUFFED RICE \$16

PAN FRIED BRUSSEL SPROUTS, SMOKED MOZZARELLA,
PANGRITATA, CHILLI OIL \$15

SLOW COOKED PORK BELLY, PROSCIUTTO, CELERIAC, GREEN APPLE,
BLACK PUDDING CRUMBLE \$18

ROASTED KALETTES, SUMAC, FARRO, CELERY, GOLDEN RAISINS, TOASTED WALNUTS,
FETA, LEMON, MINT \$16

MISO SALMON, CUCUMBER, TOASTED SESAME, WAKAME, FURIKAKE,
SALMON CRACKLING \$17

OVEN ROASTED LOCAL POTATO, GARLIC BUTTER, PARSLEY, CAPERS, LEMON \$15



the bigger stuff

PAN ROASTED FREE RANGE CHICKEN BREAST, GOATS CHEESE POLENTA,
FENNEL, ORANGE, GREEN PEPPERCORN VINAIGRETTE \$29

COCONUT CRUSTED BEEF CHEEK, RENDANG SAUCE, CRISPY NOODLE SALAD,
SNAKE BEAN, EGG, PEANUT SAMBAL \$30

SLOW COOKED LAMB SABZI, RED BEANS, PERSIAN RICE, TOASTED ALMOND,
YOGHURT, CRISPY ONIONS \$29

YUCATAN SEAFOOD HOTPOT, MULLOWAY, SQUID, TOMATO, POTATO,
SMOKED CHILLI, CREME FREICHE \$32

ROASTED PERUVIAN SPICED SWEET POTATO, QUINOA, GRILLED CORN, LIME,
PEPITAS, ACTIVATED CHARCOAL YOGHURT \$26

stay a while

DARK CHOCOLATE SEMIFREDDO, COCONUT, CANDIED BRIOCHE, PEDRO XIMENEZ \$15

BAKED CUSTARD, CARAMELISED LOCAL HONEY, POACHED RHUBARB,
NUTTY FILO \$15

CHEESES FROM CALENDAR CHEESE, NEW LOCAL CRACKERS, FIG AND NUT ROLL,
GREEN APPLE \$18