

## TO START

..... \$16

**Crusty sourdough bread, artichoke and spinach dip, pickled chilli and feta crumble, warm local olives with garlic and sumac**

## SMALLER

**Cheesy salt cod fritters, heirloom tomato salad, preserved lemon, green olives, taramasalata .....** \$20

**Crispy fried handcut potato wedges, Cajun spicy tartare sauce, cornichons, rocket, cured egg .....** \$19

**Coorong mullet crudo, lemon and parsley oil, creme fraiche, rhubarb, sweet pickled onion, toasted sesame brittle .....** \$24

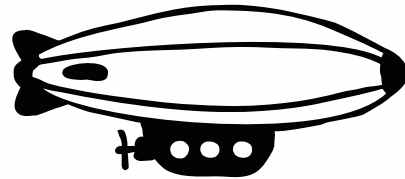
**Salt baked beetroot, roast hazelnut and orange pesto, pickled red onion, dill, baby beet salad .....** \$19

**Slow cooked Szechuan pepper glazed lamb ribs, puffed wild rice, spring onion and crispy shallots ..** \$24

## CHEFS MENU

A selection of our favourite sharing dishes  
served over 4 courses  
\$65 per person  
Minimum 2 people  
Please ask to see the menu

We take inspiration from our travels, great food cultures of the world, lazy walks through markets, chance encounters with people, and the food they cook. We create our dishes from the streets we've travelled, the food we love, from our home, to our eatery, using the best local and seasonal produce.



**NEW LOCAL**  
e a t e r y

## STAY A WHILE

**Banana and macadamia nut soufflé, cinnamon ice cream, white chocolate caramel sauce .....** \$17

**Baked honey custard, poached local peaches, pistachio kataifi .....** \$16

## LARGER

**Slow cooked Wagyu beef chilli, Mexican rice bowl, sour cream, jalapeño, tomatillo salsa, coriander, roasted corn chips .....** \$28

**Nutty dukkah crusted baked cauliflower, warm cous cous salad, whipped feta, radicchio, mint, black pepper, fennel and honey dressing .....** \$28

## MAIN

**Slow roasted lamb shoulder, woodside goats curd, white bean salad, dill pickled cucumber, smoked tomato, herb dressing .....** \$39

**Baked lemongrass chicken, Malaysian coconut and sweet potato curry, cabbage slaw, sambal dressing, roasted peanuts .....** \$35

**Pan fried gnocchi, broc tops, cavolo nero, leek and parmesan sauce, Gorgonzola, shaved fennel and basil .....** \$34