

M E N U

SMALLER

Crusty sourdough bread, artichoke and spinach dip, pickled chilli and feta crumble, warm garlic and sumac olives \$16

Stout and aged cheddar fritters, Waldorf salad, balamic pearl onions, candied walnuts \$20

Crispy Korean potato fries, kimchi, wakame salt, spring onions, Gochujang mayo, parmesan \$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, crispy shallots \$24

LARGER

Slow cooked grain fed beef rib, hummus, farro, Lebanese pickles, sweet pepitas, green almond and parsley salad \$39

Sesame and ginger roast chicken breast, Cantonese mushroom hotpot, soy beans, tofu, wild rice, crispy prawn cracker \$35

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

Pan fried Coorong mullet, Vietnamese rice noodle bowl, cucumber, pickled carrot, iceberg, red chilli, nam jim dressing, toasted peanuts \$28

Tuscan eggplant, tomato and chilli sugo, rigatoni pasta, capers, parsley and parmesan \$28

STAY A WHILE

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

Banana and macadamia nut souffle, cinnamon icecream, white chocolate caramel sauce. \$17

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

