
CHEFS SHARED SELECTION, LET OUR CHEFS DO THE THINKING FOR YOU [min 2 people] \$65

FRESHLY SHUCKED SOUTH AUSTRALIAN OYSTERS NATURAL WITH LEMON SMOKED WITH WHIPPED FETTA, CHIVES, HERB OIL GRILLED WITH LEMON & THYME BUTTER, PANCETTA, HERB CRUMB	THREE- \$14 SIX - \$26 TWELVE - \$48
PAN SEARED AUSTRALIAN HALF SHELL SCALLOPS SWEETCORN PUREE, CHORIZO, PRESERVED CHILLI, PAPRIKA	THREE- \$18 SIX - \$33 TWELVE - \$60
MARINATED LOCAL OLIVES [gf vg]	8
SA KING PRAWN TOAST, AIOLI, FENNEL, SHALLOT, DILL, YUZU [df]	8
HOUSE MADE FOCACCIA, CHICKEN SKIN BUTTER, SMOKED SEA SALT [dfo]	10
FRIED MANCHEGO CHEESE, SPICED HONEY [v]	15
KINGFISH SASHIMI, NAM JIM SAUCE, PAW PAW, CORIANDER, MINT, SESAME, RICE CRISP [gf, df]	22
CURED PORK, GUINDILLA PEPPERS, SALSA VERDE, FRESH MOZZARELLA, VINCOTTO [gf, df]	19
TEMPURA SEASONAL VEGETABLES, SAGE, HARISSA AIOLI [gf, df, vgo]	18
LEMON MYRTLE CRUSTED SQUID, PEPPERBERRY AIOLI, PICKLED CELERY [gf, df]	20
ROASTED CARROT SALAD, PERSIAN FETTA, SHALLOTS, MINT, BLACK DUKKAH [gf, v]	16
LINGUINE, AUSTRALIAN PRAWNS & CRAB MEAT, GARLIC, CHILLI, ONION, DILL, CHAMPAGNE SAUCE	38
CASARECCE PORK & FENNEL RAGU, PARMIGIANO, HERB & GARLIC PANGRATTATO [dfo]	32
MARKET FISH	POA
CHAR GRILLED STRIPLOIN, MASHED POTATO, GREEN BEANS, CHIMICHURRI, JUS [gf, dfo]	45
CRUMBED FAIRYTALE EGGPLANT, TOMATO SUGO, ROCKET PESTO, FIOR DI LATTE, PICKLED SHALLOTS [vgo]	32
DUCK BREAST, PUMPKIN, GINGER, FENNEL, CHILLI, AISAN HERBS, CRISPY SHALLOTS, CHARRED PINAPPLE [gf, df]	39
BABY COS LETTUCE, PECORINO, WALNUTS, BUTTERMILK DRESSING	16
CHIPS, NOSTIMINI SALT, HOUSE SPICED KETCHUP [v, vgo]	12
TIRAMISU, SAVOIARDI BISCUITS, COFFEE, BAILEYS LIQUEUR, MASCARPONE CREAM, COCOA	16
POACHED RHUBARB, WHIPPED RICOTTA, VANILLA, GRENADINE SYRUP, PISTACHIO, RASPBERRY	16
CHEESE SELECTION - WASHED RIND, CASHEL BLUE OR CLOTHED ASHED CHEDDER	3 FOR 38 OR 15 EA

GF DF DESSERT OPTION AVAILABLE UPON REQUEST