

A LA CARTE

OYSTERS

Coffin Bay oysters, *natural* \$4ea

Coffin Bay oysters, *finger lime, lemon foam* \$4.5ea

ENTRÉES

Seared Paroo kangaroo, *Juniper, chocolate labneh, rhubarb, cacao nib crumble, radish, berry essence* \$21

78° Gin cured ocean trout, *caper leaf, nori dust, pearl onion, pickled ginger gel, squid ink crème fraiche* \$19

Chicken wings, *preserved lemon, prawn, rosemary, fermented chili beurre blanc* \$22

Roasted heirloom beetroot, *Woodside ashed chèvre, charred pear, beetroot medley, toasted grains, seeds* \$18

Panned Robarra barramundi, *fermented corn, chicken skin* \$19

Sisig, *grilled pork, fried shallot, spring onion, mustard custard, soft egg yolk* \$18

SA Octopus, *eggplant purée, pickled lotus root, pear, smoked mullet crumbs* \$18

MAINS

Seared duck breast, *micro turnip, cavolo nero, prune paste, soy pickled shimeji, spiced d'agen plum jus* \$48

Coorong mullet fillet, *parsnip & gruyere cheese purée, sautéed native greens, edamame, cockles, citrus Kakadu jus* \$48

Adobo beef cheek, *grilled Bunyip oyster mushroom, Outback Pride muntries & quondongs, crispy pig ears* \$39

Murraylands lamb neck, *house-made sour cream, blackberry gastrique, black garlic, warrigal spinach* \$42

Charred pork belly, *fermented apple, desert limes, baby squid tentacles, soy pearls* \$38

GRILL

Coffee rubbed Black Angus beef fillet (MSA)

bunya purée, fermented red cabbage, ruby mustard, mulberry, native pepper berry jus \$55

SIDES (SERVES TWO PEOPLE) \$12 EACH

Sautéed seasonal greens, *pistachio dukkah, goat cheese feta, caramelised onion*

Ngeringa salad, *quinoa, Henschke verjuice sultana, Lenswood apple, honey, seeded mustard vinaigrette*

Roasted sweet potato, *pumpkin, rosemary, kale, walnut truffle pesto, truffle parmesan*

Crispy kipfler potatoes, *Café de Paris butter, Murray River sea salt*

DESSERTS

Adel Blue cheese ice cream, *black olive, chocolate, candied salted walnuts* \$18

Toasted stout sour dough, *stout sour dough ice-cream, frosted pecans, Henschke Prue's Verjus jelly, guava custard, marshmallow* \$17

Chocolate dome, *chocolate feuilletine mousse, passionfruit gel, shortbread disc* \$18

Pear ice-cream, *chocolate brownie, Henschke shiraz skin poached pear, meringue* \$18

Cheese - *a selection of three local cheeses, muscatels, plum paste, Barossa bark* \$35

Please be advised a minimum of 2 courses per person applies on a Friday and Saturday night. Exclusive of additional oysters.