

A LA CARTE

OYSTERS

Coffin Bay oysters, *natural* \$4ea

Coffin Bay oysters, *fingerlime, lemon foam* \$4.50ea

ENTRÉES

Seared Paroo kangaroo, *mirin, sake and toasted seaweed dressing, confit strawberries, almonds* \$21

Raw Clean Seas kingfish, *Hindmarsh Valley Dairy coconut yoghurt, fermented kefir coconut granita* \$19

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

SA baby squid, *mushroom and oyster butter, cauliflower purée, lemon verbena oil* \$18

Roasted heirloom carrots, *carrot mousse, carrot gel, goats curd, carrot jam, black dirt* \$18

Coorong Wild Seafood mullet, *burnt rice and San Jose lardo, salted egg, pickled onions, Port Lincoln sardine custard* \$19

Sisig, *grilled pork, spring onion, soft egg* \$18

MAINS

Seared duck breast, *Ngeringa Plum Mostarda, Outback Pride pepper berry, Turkey Flat Pedro Ximenez jus* \$48

Snapper, *spinach and mussel puree, pickled Kinkawooka mussels, succulents, labanos* \$48

Adobo beef cheek, *grilled Diabe oyster mushroom, Outback Pride muntries and 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, salmon roe, pickled onions* \$38

Cardamom rubbed beef fillet, *slow cooked potato puree, mustard, pickle, coffee and bacon jus and Ngeringa kale* \$55

CAAB cardamom rubbed sirloin 220g, *slow cooked potato puree, mustard, pickle, coffee and bacon jus and Ngeringa kale* \$45

SIDES SERVES TWO PEOPLE \$12 EACH

Baked Pine Mushrooms, *mushroom duxelle, shaved pecorino, parsley*

Baby gem lettuce, *yogurt Caesar dressing, garlic and speck breadcrumbs, fried capers*

Roasted butternut pumpkin, *anchovy and caper butter, Hindmarsh Valley Dairy feta, pickled red onions, dill and parsley salad*

Crispy potatoes, *Cafe de Paris butter*

DESSERTS

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

Toasted stout sour dough, *stout and 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, lavosh* \$35

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