

A LA CARTE

OYSTERS

Coffin Bay oysters, *natural* \$4ea

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

ENTRÉES

Paroo kangaroo tartare, *marinated beetroot, rhubarb, macadamia & mustard oil* \$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 & oyster butter, cauliflower purée, lemon verbena oil* \$18

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

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

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

MAINS

Seared duck breast, *green fig 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 Bunyip 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

Spice rubbed beef fillet, *leek & carrot purée, mustard, blackened onion* \$55

Spice rubbed sirloin, *leek & carrot purée, mustard, blackened onion* \$45

SIDES SERVES TWO PEOPLE \$12 EACH

Sautéed brussel sprout, *black garlic butter, caramelised onion, crispy speck, almond & cranberry crumbs, pecorino*

Salad greens, *tahini & onion dressing, nashi pear*

Roasted cauliflower, *pomegranate dressing, shallot, sultana, Hindmarsh Valley Dairy goat feta, pistachio*

Crispy potatoes, *Cafe de Paris butter*

DESSERTS

Adel Blue cheese ice cream, *black olive, chocolate, 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.