

A LA CARTE

OYSTERS

Coffin Bay oysters, natural \$4ea

Coffin Bay oysters, finger lime, pickled cucumber \$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

Herb chicken wings, dried apricot compote, lotus root, pecan dust, orange emulsion \$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

Pan seared scallops, shitake, enoki, kombu, karkalla, sea urchin cream, master stock \$19

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 loin, spiced fruit chutney, grilled eggplant, confit fennel, mustard jus \$48

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, Cafe 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.



#hilofgracerestaurant