

House made sourdough bread, smoked butter 5

Charcuterie

Chicken liver parfait 12, Coppa 12, Salami 12,
Bresaola 12, Duck prosciutto 12

Heirloom beetroot, goats cheese, ash, walnuts, treacle 18

Yellowtail Kingfish, lime, pepper berry, watermelon, crème fraiche, basil 20

Fremantle octopus, heirloom tomatoes, black olive, gazpacho, chimichurri 18

Spencer Gulf King Prawn, pumpkin, pork cheek, salsa verde 21

Borrowdale Free Range pork belly, apricot, sage 22

Ricotta & tarragon dumplings, shiitake broth 28

Cone Bay barramundi, zucchini, clams, leek 33

Borrowdale Free Range pork tenderloin, potato gratin, grilled figs 34

Ranger's Valley Black Angus rump (180g), broccolini, smoked onion 38

O'Connor's Black Angus scotch fillet (300g), eggplant, spring onion 46

Whole roast Aylesbury duck, plum, pomme dauphine, citrus 75

Cos salad, walnuts, pear, parmesan 12

Yellow squash, pesto, pepitas 11

Duck fat roasted sweet potato, rosemary salt 12

Fries 10

Chef's Menu - 80 per person

Cheese

all cheese served with fruit & nut loaf, lavoche, pear chutney

Queso Manchego, sheep's milk, semi-hard, La Mancha, SPA **11**

Hervé Mons, cow's milk, white mould, Auvergne, FRA **11**

Rosso di Langa, cow & sheep's milk, washed rind, Piedmont, ITA **11**

Cashel Blue, cow's milk, semi-soft, blue, Tipperary, IRE **11**

Dessert

Green mango sorbet, pineapple, buckwheat, sesame **14**

Iced nougat, strawberry, basil **14**

Lemon tart, meringue, raspberry **14**

Chocolate mousse, cherry, buttermilk **14**

Sweet & fortified wine

Chateau Corneilla Muscat de Rivesaltes 2005 Côtes de Roussillon FRA **11**

Domaine de Coyeux Muscat de Beaume de Venise 2009 Rhône Valley FRA **13**

Galway Pipe Grand Tawny SA **10**

Woodstock Muscat NV McLaren Vale SA **10**

Penfolds Grandfather Rare Tawny SA **20**

McWilliams Show Reserve Limited Release Topaque NV Hunter Valley NSW **28**

Valdespino El Candado PX Jerez de la Frontera SPA **8**