



ENTRÉE

SOUP OF THE DAY

with fresh baked bread roll \$14

Chardonnay Vasse Felix

LIGHT SUMMER SALAD

scorched camembert, candied pecan, charred nectarine,
fresh and cured berries, cranberry gel, mixed leaves (gf, vo) \$18

Prosecco Il Follo Extra Dry

RAS AL HANOUT SPICED FRIED CAULIFLOWER

tomato and capsicum tapenade, whipped orange yoghurt,
mint gremolata, pomegranate molasses (gf, vo) \$18

Gewurztraminer Forest Hill Mount Barker

BEEF TATAKI

bean sprouts, fried garlic, fresh chilli, coriander, Thai basil,
wasabi dressing (gf) \$22

Pinot Noir Haha

RED ROASTED STICKY GLAZED PORK BELLY

celeriac puree, Chinese broccoli, spring onions (gf) \$22

Riesling Jim Barry The Atherley

SALMON AND SCALLOP TERRINE

asparagus and apricot, mango and lime salsa (gf) \$23

Blanc de Blanc Veuve d'Argent Brut

SMOKED TOMATO RISOTTO

with crisp basil, lemongrass and chilli, green walnut vinegar,
and rosemary bread (gfo, vg) \$16

Chianti Fattoria la Striscia

- gf–gluten free • gfo–gf option • v–vegetarian • vo–v option
- vg–vegan • vgo–vg option

MAIN COURSE

PAN-FRIED FILLET OF SWEETLIP

fennel consommé, zucchini and leek, liquorice mascarpone,
rice paper crisp, vegetables in season (gf) \$31
Sauvignon Blanc Mt Difficulty Roaring Meg

ROASTED DUCK BREAST (SERVED PINK)

beetroot pureé, fondant potato, burnt butter carrots, roast garlic
asparagus, cherry jus (gf) \$57
Pinot Noir Haha

180G GRAIN FED EYE FILLET OF BEEF IN PROSCIUTTO

glazed baby vegetables, celeriac sauce, pea pureé,
sweet potato pomme Anna, beef jus (gfo) \$66
Shiraz Langmeil Valley Floor

CASARECCE PASTA WITH GRILLED QUEENSLAND PRAWNS

zucchini, peas, cherry tomatoes, extra virgin olive oil, sugo \$29
Vermentino Cantine Dolianova

SILKEN FRIED TOFU

grilled capsicum and cucumber, roasted beetroot, toasted flat bread,
chilli, hummus and za'atar (vg, gfo) \$26
Rosé la Vielle Ferme

SLOW ROASTED LAMB RUMP

braised baby onions, roasted garlic, baby carrots and leeks,
pomme mousseline, red wine lamb sauce (gf) \$48
Cabernet Sauvignon Vasse Felix

SIDES

Seasonal vegetables	\$10.00
Creamy mashed potatoes	\$7.00
Beer battered fries	\$7.00
Shoestring fries	\$7.00

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DESSERT

CHOCOLATE TRUFFLES, CHOCOLATE MOUSSES

with caramel, pistachio ice cream (gf) \$18

Rare Tawny Penfolds Grandfather

APPLE & BLACKBERRY TART

apple crème pâtissier, pickled blackberries, oat crumble,
blackberry powder \$18

Botrytis Riesling Primo Estate La Magia

CHEF'S INDIVIDUAL CHEESECAKE

berry coulis, fruit compote and cream (gf) \$18

Botrytis Riesling Primo Estate La Magia

AUSTRALIAN CHEESE PLATE

served with quince paste, grapes, berries, crackers (gfo) \$26

Botrytis Riesling Primo Estate La Magia

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