

Chefs Selection of 4 courses with paired Heritage Wines* / \$95 per person

Our Menu is designed for sharing.

We serve medium sized dishes & recommend 2-3 per person

FROM OUR GARDENS

Pumpkin gnocchi, chervil, cauliflower & almond	15
Heirloom carrot & beetroot, kale, red onion jam	14
Artichoke, honey & brocolini salad	12

FROM OUR WATERS

Coorong Mullet, white pea, fennel, herb & fetta	23
Citrus cured kingfish, dill cucumber, lime yoghurt.....	22
Mussels, leek & ginger broth	18

FROM OUR FARMERS

Mandarin quail, halloumi, pistachio, mint & pea salad	25
Beef fillet, oyster mushroom, olive & rocket tapenade.....	26
Pork belly, chorizo, brussel sprout & our verjuice dressing.....	24

OUR DESSERTS

Quince, rhubarb jelly, almond crumble, lemon ice cream.....	14
Blue cheese, apple, walnut & herb lavosh	14
Shiraz poached pear, beetroot & dark chocolate ice cream.....	13

Please advise staff regarding any dietary requirements

Produce for our menu is sourced from our kitchen garden & local suppliers

* Minimum 2 people, full tables only

Heritage Wines: Steingarten Riesling, Lawson's Shiraz, Bungalow Lane Cabernet Sauvignon, Centenary Hill Shiraz