

Our Table

FOR THE TABLE

- Produce platter, locally sourced small goods & seasonal relish 24
- Garden platter, produce from our kitchen garden & neighbours 22

- Sourdough roll, garden herb butter 2
- Kitchen garden salad 8
- Chips & aioli 9
- Parsnip, thyme, toasted quinoa, parmesan 9
- Pickle board, marinated olives, dill cucumbers, pickled red cabbage 9
- Flatbread, pear, haloumi & prosciutto 16

OUR PLATES

- Jerusalem artichoke gnocchi, lemon & parsley butter 22
- Citrus cured salmon, fennel & orange, raspberry vinegar 20
- Pork belly, chorizo, pickled cauliflower & our verjuice dressing 24

- Burger, pulled pork, cabbage pickle, 5 spice aioli 25
- Baked celeriac, camembert & walnut 28
- Coorong mullet, sorrel, white pea, fennel & herb salad 34
- Eye fillet of beef, baked onion, olive & caper salsa 39
- Slow cooked duck pasta, oyster mushroom & brussel sprouts (for 2) 56

DESSERT

- Mandarin brulee, pomegranate, turkish delight, ruby grapefruit 14
- Shiraz poached pear, beetroot & dark chocolate ice cream 15

CHEESE

- Onkaparinga blue 14
- Barossa Valley Cheese Company Wanera 14
- Section 28 "Mont Priscilla" 15

- 3 Cheeses 38