

Our Table

FOR THE TABLE

- Produce platter, locally sourced small goods & seasonal relish 24
- Garden platter, produce from our kitchen garden & neighbours 22
- Pickle board, marinated olives, dill cucumbers, pickled red cabbage 9
- Flatbread, bocconcini & pesto 14
- Sourdough roll, garden herb butter 2

OUR PLATES

- Asparagus, prosciutto, roast tomato & rocket 16
- Baked camembert, fig, walnut, vincotto 18
- Citrus cured salmon, fennel & orange, raspberry vinegar 20
- Pork belly, chorizo, grilled corn & our verjuice dressing 22

- Burger, pulled pork, cabbage pickle, 5 spice aioli 25
- Pumpkin & pine nut tortellini, green bean, Chardonnay cream 28
- Coorong mullet in vine leaf, white pea, fetta & herb salad 34
- Red gum smoke chicken, oyster mushroom, broad bean, tarragon butter 36
- Eye fillet of beef, baked onion, olive & caper salsa 39
- Roast lamb rack, hierloom beets & carrots, rosemary yoghurt (for 2) 68
- Kitchen garden salad 8
- Chips & aioli 9
- Zucchini, goat cheese, quinoa, preserved lemon 9

DESSERT

- Grilled stone fruit, honey mascarpone & thyme 12
- Pistachio pavlova, strawberry, dark chocolate sauce 13

CHEESE

- Onkaparinga blue 14
- Barossa Valley Cheese Company Wanera 14
- Section 28 "Mont Priscilla" 15
- 3 Cheeses 38