



Line & Label

Entrée

Natural Gazander Pacific oysters	3.5ea
Coal grilled lamb merguez, rosemary, preserved lemon	24
Kingfish tartare, nori, uni, yuzu	24
Mussel paté, mustard leaves, lavosh	22
Fried Spencer Gulf prawns, wasabi, katsuobushi	24 34
Compressed watermelon, nduja, macadamia	22 32

Main

Fried Ocean Jacket snout, Typhoon garlic, sriracha	30
Roasted butternut, pumpkin hummus, savoury granola	28
Eyre Peninsula market fish	MP
Grass fed sirloin, fermented mustard, jus	38

Larger dishes to share

Grass fed beef brisket, chipotle, slaw	68
12 hour slow-braised lamb shoulder	76

Served with seasonal accompaniments, please allow approximately 45 minutes

Side dishes to share

'Garlic bread'	9
Charred broccoli, garlic, parsley, chilli	9
Braised sweet & sour cabbage	9
Hand cut sweet potato chips, harissa, cinnamon	9

Cheese

Barossa Artisan triple cream brie, (cow's milk), South Australia	15
Black Wax cheddar, (cow's milk), South Australia	15
Adel Blue, (cow's milk), South Australia	15
Ashed Chevré (goat's milk), South Australia	15

Each served with house made seasonal accompaniments

Can't decide? Enjoy four cheeses	50
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Dessert

Pumpkin pie, bacon bark, cardamom	16
Salted chocolate, spiced orange curd, candied orange	16
Espresso parfait, almond, milk rocks	16

FIVE COURSE DINING EXPERIENCE

\$100.00 PER PERSON

Enjoy five delicious courses of Chef's daily selections

Full table experience