



## Line & Label

Fried potato scallop, saffron aioli	3.3ea
Crispy Ocean Jacket snout, Typhoon garlic, sriracha	9ea
Fennel bread, house made garlic & herb butter	9
Caramelised cauliflower, sheep's milk yoghurt, currants	9
Sticky braised cabbage, sherry caramel	9
Fish brandade croquettes, remoulade	12
Tuna tartare, prawn cracker, yuzu	14
Kimchi cucumbers, coconut yoghurt, sesame	18
Pickled mussels, sweet corn, pork crisps	20
Roasted bone marrow, sardine vinaigrette, sweet & sour shallots	22
Spencer Gulf Kingfish terrine, lardo, caviar	24
Charcoal grilled prawn toast, XO sauce	24
Charred cos, tahini, egg yolk, anchovy	28
Eyre Peninsula market fish	34
Fried Spencer Gulf prawns, wasabi, katsuobushi	34
Grass fed flatiron, chimichurri, chipotle	36
30 hour grass fed beef shortrib, black vinegar, Asian slaw	72
Slow-braised lamb shoulder	74
<i>Served with seasonal accompaniments, please allow approximately 45 minutes</i>	
Pumpkin pie, bacon bark, cardamom	15
Ice cream popsicle, honeycomb, marshmallow	15
Dessert cocktail & petit fours (non-alcoholic option available)	15
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
<i>Each served with house made seasonal accompaniments</i>	
Can't decide? Enjoy four cheeses	50

**CAN'T DECIDE? ASK YOUR WAIT STAFF  
ABOUT OUR 'FEED ME' MENU \$85PP  
AVAILABLE FOR THE WHOLE TABLE TO ENJOY**