



Line & Label

Line & Label tasting menu	85pp
Let us feed you a selection of Chef's daily offers	
RAW	
Spencer Gulf Hiramasa Kingfish, prawn crisp, ginger & soy	15
Port Lincoln calamari, pressed tomato, wild rice, egg yolk	20
Grass fed beef carpaccio, smoked tuna mayo, capers	22
Streaky Bay fan shelled razor clam, salted apple, yuzu	22
SMALLER	
Sand crab tartlet, preserved lemon, salmon caviar	6ea
Crispy Greenly Island Kawahagi snout, Typhoon garlic, Sriracha	9ea
Kimchi cucumbers, sheeps milk yoghurt, sesame	18
Coffin Bay Vongole, nduja, parsley, tarragon	22
Fried Spencer Gulf Kings Prawns, wasabi, katsuobushi	24
CHARCOAL'D	
Lambs tongue, sauce verte, pork scratchings	16
Charred leek, green romesco, tahini, prawn oil	18
Cos lettuce, XO sauce, pickled shallots	24
Grass fed flatiron, chimichurri, chipotle	36
LARGER	
Eyre Peninsula market fish	36
Slow cooked pork knuckle, kraut, fermented mustard	64
30 hour beef short rib, black vinegar, Asian slaw	68
ON THE SIDE	
Cauliflower, coconut yoghurt, dates	9
Fennel bread, house made cultured butter	9
Carrot salad, currants, honey, almonds	9
Fried sweet potato scallop, saffron aioli	3.3ea
SWEET	
Pumpkin pie, bacon bark, cardamom ice cream	15
Ice cream popsicle, honeycomb, marshmallow	15
Dessert cocktail & petit fours (non-alcoholic option available)	15
CHEESE	
Barossa Artisan Brie, (cow's milk), South Australia	15
Black Was Cheddar, (cow's milk), South Australia	15
Adel Blue, (cow's milk), South Australia	15
Ashed Chevre, (goat's milk), South Australia	15
All four cheeses	50
<i>Each served with house made and seasonal condiments</i>	