



# Line & Label

## **CHEF'S SELECTION FIVE COURSE TASTING MENU** 95pp

### **SMALLER**

Pork scratching, parmesan, beetroot, caviar	7ea
Crispy Greenly Island Kawahagi snout, Typhoon garlic, Sriracha	9ea
Kimchi cucumbers, coconut, sesame, linseed	16

### **RAW**

Natural Pacific oysters, Coffin Bay	3.5ea
Spencer Gulf Hiramasa Kingfish, nori, yuzu	20
Grass fed beef carpaccio, smoked tuna mayo, capers	22

### **CHARCOAL**

Spencer Gulf King Prawn, lardo, preserved lemon, garlic	18
Burnt leek, green romesco, tahini, tomato oil	18
Octopus, white bean, miso, chilli	20
Grass fed sirloin, chimichurri, chipotle	38

### **LARGER**

Eyre Peninsula market fish	MP
Fried Spencer Gulf Kings Prawns, wasabi, katsuobushi	36
Slow cooked pork knuckles, kraut, fermented mustard	68
Grass fed beef brisket, black vinegar, slaw	68

*Please allow approximately 45 - 60 minutes, for two or more to share*

### **ON THE SIDE**

Fried prawn heads, curry aioli	9
Charred broccoli, shallot, anchovy, chilli*	9
House made brioche, cultured butter	9

### **SWEET**

Quince and berry jam donut, beef fat icing, salted praline	12
Pumpkin pie, bacon bark, cardamom, coconut	15
Ice cream popsicle, honeycomb, marshmallow	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

*Each served with house made seasonal condiments*

*\* Vegan option available*