



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	7ea
Crispy Greenly Island Kawahagi snout, Typhoon garlic, Sriracha	9ea
Kimchi cucumbers, sheeps milk yoghurt, sesame	18
Port Lincoln mussels, nduja, parsley, tarragon	22
Fried Spencer Gulf Kings Prawns, wasabi, katsuobushi	24 36

CHARCOAL'D

Lambs tongue, sauce verte, pork scratchings	16
Charred leek, green romesco, tahini, prawn oil	18
Cos lettuce, XO sauce, pickled shallots	18
Grass fed sirloin, chimichurri, chipotle	38

LARGER

Eyre Peninsula market fish	36
Slow cooked pork knuckle, kraut, fermented mustard	68
30 hour beef brisket, black vinegar, slaw	68

Please allow approximately 45-60minutes. For two or more guests to share

ON THE SIDE

Fried sweet potato scallop, saffron aioli	3.3ea
Cauliflower, coconut yoghurt, dates	9
Fennel bread, house made cultured butter	9
Carrot salad, currants, honey, almonds	9

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 Wax 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 and seasonal condiments