



# Line & Label

## CHEF'S SELECTION FIVE COURSE TASTING MENU 90pp

### SNACKS

Crispy Greenly Island Kawahagi snout, Typhoon garlic, Sriracha	9
Marinated olives, pickled chilli, rosemary	9
Boston Bay Smallgoods Katsu Sando	9
House made brioche, cultured butter	9

### RAW

Natural Pacific oysters, Coffin Bay	3.8
Southern Bluefin Tuna, bitter leaves, ponzu, lardo	22
Grass fed beef carpaccio, smoked tuna mayo, capers	22

### STARTERS

Braised onion, harissa, eggplant, dukkah	18
Charred octopus, caramelised onion, chilli oil	20
Port Lincoln Sardines, roasted bone marrow, parsley, shallot, caviar	22

### MAINS

Eyre Peninsula fish tart	26
Fried Spencer Gulf King Prawns, wasabi, katsuobushi	36
Grass-fed 250g sirloin, chimichurri, Shiraz jus	38

Grass-fed 700g T-bone, truffled jus gras	58
Slow cooked pork knuckles, kraut, fermented mustard	68

*For these dishes - perfect for sharing - please allow approximately 45 - 60 minutes*

### SIDES

Charred broccoli, confit garlic, anchovy, chilli*	9
Burnt leek, romesco, XO sauce*	9
Beef fat potatoes, muhammara, parmesan	9

*\* Vegan option available*

### DESSERT

Lemon and yuzu tart, mascarpone, salted praline	15
Pumpkin pie, bacon bark, cardamom, coconut	15
Dark chocolate fondant, orange, saffron	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*