



# Line & Label

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

### RAW

Natural Pacific oysters, Coffin Bay	18   36
Torched Southern Bluefin Tuna tataki, onion ponzu, caviar	22
Grass-fed beef carpaccio, smoked tuna mayo, capers	22

### STARTERS

Crispy Greenly Island Ocean Jacket snout, typhoon garlic, sriracha	9
Marinated olives, pickled chilli, rosemary	9
House made bread, cultured butter	9
Local calamari, chilli salt, lemon aioli, garden greens	22
Braised onion, harissa, eggplant, dukkah	18
Charred octopus, caramelised onion, chilli oil	20

### MAINS

Eyre Peninsula market fish, harvested L&L produce	32
Fried Spencer Gulf King Prawns, wasabi, katsuobushi	24   36
Grass-fed 250g scotch fillet, chimichurri, Teakle 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, olive oil, confit garlic, chilli, lemon	9
Carrot salad, honey, toasted almonds, currants, garden herbs	9
Beef fat potatoes, truffle aioli, parmesan	9

### DESSERT

Lemon and yuzu tart, mascarpone, salted praline	15
Cheesecake, passion fruit, goats curd	15
Dark chocolate fondant, orange, saffron	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 lavosh and seasonal condiments from L&L garden*