



Line & Label

RAW

Streaky Bay Razor Fish crudo, watermelon, capers, chili	25
Torched Southern Bluefin Tuna tataki, onion ponzu, caviar	25
Grass-fed beef carpaccio, smoked tuna mayo, capers	25
Fresh Eyre tasting plate – Sashimi selections and pickled seafood	29

STARTERS

House made bread, whipped butter (cg)	9
Marinated olives, pickled chilli, rosemary (v)	12
Crispy Greenly Island Ocean Jacket snout, typhoon garlic, sriracha	12
Spiced cauliflower steak, coconut yoghurt, pomegranate, parsley (v)	20
Local calamari, chilli salt, lemon aioli, garden greens	24
Roasted rack of lamb, tahini, fig, pomegranate jus	24

MAINS

Eyre Peninsula market fish, harvested L&L produce	36
Blue Swimmer Crab linguine, chilli, cherry tomato, coriander (cg)	36
Fried Spencer Gulf King Prawns, squid ink, wasabi, katsuobushi	26 39
Grass-fed 250g Sirloin, Teakle Shiraz jus, Green herbs	42
Chef's vegetarian daily dish (v)	28
Grass-fed 750g Rib eye, Fermented mustard, zucchini pickle, Truffled jus	75
<i>This dish is perfect for sharing</i>	

SIDES

Charred broccoli, olive oil, confit garlic, chilli, lemon (v)	10
Carrot salad, honey, toasted almonds, currants, garden herbs (v) (cn)	10
Sweet potato fries, rosemary salt, truffled aioli (v)	10
Daily Line & Label garden harvest (v)	10

DESSERT

Lemon and yuzu tart, mascarpone, salted praline (cg)	16
Cheesecake, passion fruit, almond (cn)	16
Chocolate delice, dark chocolate soil, raspberry sorbet	16
Panna cotta peaches and cream (cn)	16

CHEF'S SELECTION FIVE COURSE TASTING MENU

99pp

CHEESE

Coal River Farm Ashed Brie, (cow's milk)	13
Surprise Bay Cheddar, (cow's milk)	13
Adel Blue, (cow's milk)	13
Limestone coast Persian fetta, (cow's milk)	13
Four cheese plate – Choose your favourites	49

Each served with house made lavosh and seasonal condiments from L&L garden

*Every endeavour is made to meet dietary requirements, please note some dishes can not be modified
(cg) contains gluten (v) vegetarian (cn) contains nuts*