



Spring

All meats, fruit, vegetables and seafood are sourced locally and seasonally. Everything is smoked, baked, rolled, churned and prepared in-house...even the butter. Our menu is constantly evolving to keep up with nature and to give ourselves a daily challenge, which is what we love.

Chefs Tasting Menu

5 Course

65 per person / 100 with matched wines

No split bills please

Public Holiday 10% Surcharge Applies

Snacks

- served with house sourdough -

Confit garlic and fennel seed – 6

House cultured butter – 6

Local olives in house pressed oil – 8

Sardines, radish and sour cream – 12

Liver pate, walnut, quince and petals – 16

Pressed lamb belly, feijoa and cornichons – 16

Prawn, scrambled egg and cold smoked tomato - 18

Lunch

Spencer Gulf squid, sugar snaps, kohlrabi and iceplant - 22

Wood smoked tommy ruff, daikon, asparagus, and cultured buttermilk - 22

Potato gnocchi, heirloom carrot, ricotta made to order and oregano – 24

Hand cut pasta, varieties of local mushroom, silverbeet and egg yolk – 24 / +6 with shredded pork

Free-range chicken with sweet corn, parmesan and basil risotto - 29

Ngeringa farm lamb, heirloom beetroot, potato and smoked yoghurt – 34

Salt Lake pork, varieties of radish, honey sour cream and garden petals – 34

Local fish, pearl barley, new season pumpkin and warrigal greens– 36

Accompaniments

Smoked potato mash – 6

Fresh leaf and pickle salad – 6

Charred asparagus and feta cheese – 8

Snowpeas, sugar snaps and mint – 8