

TABLE OFFERS

Fixed price whole table options.
(per person)*

Two course selection ----- 50
Entrée or Dessert & Main or
Entrée or Dessert & Grill Cut

Six course Experience ----- 90

Eight course Experience ----- 110

* All guests at the table must
dine from the same offer.

ENTRÉE

Rosemary lamb cutlets, lemon
citrus pistou, garlic chickpea crush 22

Tempura oyster, melon, sherry
1/2 Dozen ----- 20

Josper octopus, fresh tomato
ragout, dill, pickled fennel,
pistachio pumpkin seed dukkah -- 20

Pork belly, butter poached
lobster, apple, peppered strawberries,
green pea ----- 22

Parmesan rice condi, crumbed hens
egg, asparagus, lemon oil ----- 20

Beef rib, charred herb salsa,
beetroot ketchup ----- 22

Tuna ceviche, sesame mayonnaise,
cucumber, avocado ----- 22

Silken tofu, black bean, sesame,
crispy seaweed ----- 20

MAIN

Chicken, orange chic pea,
duck fat kipflers, 'chia tahini'----- 32

Cone Bay Barramundi, whipped feta,
green wheat freekah, plum, pea &
watercress salad ----- 32

Charred zucchini, eggplant,
silver beet, sumac onion, spiced
citrus yoghurt ----- 28

Duck leg, plum glaze, onion danish,
carrot & snow pea slaw ----- 32

Berkshire pork cutlet, beetroot
quinoa, chard, goats cheese croquette,
french fries ----- 32

JOSPER GRILL CUTS

Served with crispy sweet potato
chips, charred asparagus, choice
of condiment & Pommery mustards

300g Hay Valley Lamb Rump ----- 34

300g Coorong Sirloin ----- 36

300g Thousand Guineas Beef Rump 34

300g Fleurieu Scotch ----- 36

SIDES

Salt & vinegar hasselback chats,
citrus goats cheese ----- 10

Cranberry, smoked almond,
broccoli & carrot slaw ----- 10

Feta, hazelnut, caramelised onion
salad ----- 10

Sweet & sour cauliflower ----- 10

Truffle brie mac n cheese ----- 10

CONDIMENTS

Aunties tomato relish ----- 2

Bearnaise sauce ----- 2

Green peppercorn sauce ----- 2

Red wine jus ----- 2

CHEESE

Fromage d'affinois
{ Rhone-Alps, FRANCE } ----- 10

Cabot Clothbound Cheddar
{ Cabot, USA } ----- 10

Onetik Blue
{ PYRENEES-ATLANTIQUES, FRANCE } --- 10

DESSERT

Coffee & croissant, coffee
mousse, vanilla bean ice cream,
espresso ----- 16

Violet brulee, honeycomb crust,
fresh berries, tuille ----- 16

Chocolate & baileys tiramisu,
vanilla ice cream ----- 16

Pineapple & ginger tart, coconut
yoghurt sorbet, saffron ----- 16

Cherries & churros, hazelnut,
vanilla bean ice cream ----- 16

WINES BY THE GLASS

	GLASS	BOTTLE
Sparkling		
2016 Howard Vineyard 'Clover' { Adelaide Hills.SA }	10	45
NV 42 Degrees South 'Premier Curvee' { Tasmania }	9.5	44
NV Laurent-Perrier 'Brut' (120ml) { Champagne.FRANCE }	20	70 (375ml)
Moscato		
2016 Bera Moscato d' Asti { Asti.ITALY }	10	45
White		
2016 Vanguardist C'est Facile Riesling { Clare Valley.SA }	10	45
2016 Yelland & Papps Pinot Blanc { Barossa Valley.SA }	10	45
2016 Hersey Vineyard Sauvignon Blanc { Adelaide Hills.SA }	9	42
2015 Coffele Soave Classico { Veneo.ITALY }	10	45
2015 Spider Bill Chardonnay { Adelaide Hills.SA }	11	50
2015 Garnier et Fils { Chablis.FRANCE }	13.5	56
Rosé		
2016 Turon Rose { Adelaide Hills.SA }	10	45
Red		
2015 Shaw + Smith Pinot Noir { Adelaide Hills.SA }	12	58
2016 Fickers Two Bricks Field Blend { Yarra Valley.VIC }	11	50
2015 Main & Cherry Tempranillo { Adelaide Hills.SA }	10	45
2015 Tim Smith Bugalugs Grenache { Barossa Valley.SA }	9	42
2015 Head Wine GSM { Barossa Valley.SA }	11	50
2015 Dodgy Brothers Sellicks Foothills Shiraz { McLaren Vale.SA }	10	45
Dessert		
2016 Mt Horrocks 'Cordon Cut' { Clare Valley.SA }	12	65

GRILL EXPERIENCE

6 course ----- 90 pp
6 course with matching wine ----- 140 pp
{100ml serve of wine}

8 course ----- 110 pp
8 course with matching wine ----- 170 pp
{100ml serve of wine}

Tempura oyster, melon, sherry

16 Vanguardist C'est Facile Riesling { Clare Valley.SA }

Josper Octopus, fresh tomato ragout, dill, pickled fennel, pistachio pumpkin seed dukkah

16 Yelland & Papps Pinot Blanc { Barossa Valley.SA }

Charred zucchini, eggplant, silverbeet, sumac onion, spiced citrus yoghurt

15 Coffele Soave Classico { Veneo.ITALY }

Pork belly, butter poached lobster, apple, peppered strawberries, green pea

15 Shaw + Smith Pinot Noir { Adelaide Hills.SA }

Duck leg, plum glaze, onion danish, carrot & snow pea slaw

15 Main & Cherry Tempranillo { Adelaide Hills.SA }

Beef rib, charred herb salsa, beetroot ketchup

15 Dodgy Brothers Sellicks Foothills Shiraz { McLaren Vale.SA }

Chocolate & baileys tiramisu, chocolate ice cream

16 Mt Horrocks 'Cordon Cut' { Clare Valley.SA }

Cheese selection

Valdespino El Candado Pedro Ximenez { Jerez.SPAIN }