

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

Lamb shoulder, ragout, polenta,
kalamata olive, watercress ----- 20

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

Balsamic soused salmon, rhubarb,
Calvados crème fraîche ----- 22

Pork belly, black pudding, celeriac,
apple, pistachio ----- 22

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

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

Sardines, garlic cruton, safron
roulle, sauce vierge ----- 22

Halloumi, josper king brown
mushrooms, green olive,
preserved lemon ----- 20

MAIN

Chicken, orange chickpea,
duck fat kipflers, 'chia tahini'----- 32

Market fish, pippies,
corn chowder, artichoke crisps --- 32

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

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

Smoked pork hock, stout, cabbage,
parsnip puree, mustard seed, apple 32

JOSPER GRILL CUTS

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

300g Pork Cutlet ----- 36

300g Dry Aged Sirloin----- 40

300g Hay Valley Lamb Rack ----- 38

300g Fleurieu Scotch ----- 38

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

Le Marquis
{ FRANCE }----- 10

Cal Farmhouse Cheddar
{ UNITED KINGDOM }----- 10

Bleu de Laquenille
{ FRANCE } ----- 10

DESSERT

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

Chocolate & mandarine Brulee,
yoghurt & coconut sorbet,
hazelnut praline ----- 16

Ricotta torta, blood orange sorbet,
pistachio meringue ----- 16

Rhubarb & amaretto steamed
pudding, almond biscotti ice cream 16

Caramelised apple tarte tatin,
bitter caramel ice cream ----- 16

WINES BY THE GLASS

| | GLASS | BOTTLE |
|---|--------------|---------------|
| Sparkling | | |
| 2016 Howard Vineyard 'Clover' { Adelaide Hills.SA } | 10 | 45 |
| NV 42 Degrees South 'Premier Cuvee' { 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 { Vento.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 }

Balsamic soused salmon, rhubarb, calvados crème fraiche

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

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

15 Coffele Soave Classico { Vento.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 }

Ricotta torta, blood orange sorbet, pistachio meringue

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

Cheese selection

Valdespino El Candado Pedro Ximenez { Jerez.SPAIN }