



WINES BY THE GLASS

	GLASS	BOTTLE
Sparkling		
2016 Hersey Vineyard 'The Harold Hersey' { Adelaide Hills.SA }	9.5	44
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 Clos Clare Riesling { Clare Valley.SA }	10.5	47
2017 Shaw + Smith Sauvignon Blanc { Adelaide Hills.SA }	11.5	52
2014 Wowique Chardonnay { Adelaide Hills.SA }	10.5	50
Enomatic		
2014 Domaine Thomas { Sancerre.FRANCE }	15	75
2015 Garnier et Fils { Chablis.FRANCE }	13.5	60
2017 Ochota Barrels Gewurztraminer { Adelaide Hills.SA }	15	70
2015 Paco & Lola Albarino { Rias Baixas.SPAIN }	13.5	60
Rosé		
2016 Hahndorf Hill Winery Rose { Adelaide Hills.SA }	10	45
Red		
2015 Shaw + Smith Pinot Noir { Adelaide Hills.SA }	12.5	58
2016 Koerner 'The Clare' Bright Red { Clare Valley.SA }	10	45
2015 Main & Cherry Tempranillo { Adelaide Hills.SA }	10	45
2015 Dodgy Brothers Sellicks Foothills Shiraz { McLaren Vale.SA }	10	45
Enomatic		
2016 Tolpuddle Pinot Noir { Coal River Valley.TAS }	30	125
2015 Rive Droite, Rive Gauche { Cotes du Rhone.FRANCE }	8.5	38
2015 Schwarz Wine Co. 'Meta' Shiraz { Barossa Valley.SA }	11.5	50
2014 Rockford Rifle Range Cabernet Sauvignon { Barossa Valley.SA }	20	88
Dessert		
2016 Mt Horrocks 'Cordon Cut' { Clare Valley.SA }	12	65

PRIX FIXE

Two course selection ----- 50

Fixed price whole table option.
(per person)*

SHARING MENU

Grill five course sharing menu -- 60

Select any five dishes for sharing

Fresh oyster, black sesame, mirin,
finger lime

Ricotta grudi, walnut, brown butter,
sage, asparagus

Pork belly, pear, red brussels sprouts,
treviso

Bendbrook scotch, selection of
pommery mustards, red wine jus
served with sides

Strawberry crumble, gingerbread,
vanilla, mascarpone mousse

Sample Menu

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

TO START

Charcuterie
Parma handcrafted cured meats by
Massi Corrandini, served with crouton
cucumber, cauliflower pickle,
horseradish ----- 22

ENTRÉE

Fresh oyster, black sesame, mirin,
finger lime
1/2 dozen ----- 20

Soft shell crab, pineapple chutney,
chilli, coriander, lime,
green mango, watermelon ----- 22

Tempura zucchini flower,
buffalo curd, preserved lemon,
mint, cannelloni bean ----- 20

Yellowfin tuna tartare, peas,
rhubarb, anchovy aioli,
prawn cracker ----- 22

Scallops, buttermilk, yuzu,
sunflower seeds, shiso,
green apple, cucumber----- 22

Pumpkin buckwheat crepe,
baby spinach, pepitas,
brown butter, marjoram----- 20

MAIN

Tea smoked duck breast, buckwheat,
beetroot, leek, blood orange ----- 32

South Australian snapper,
peal couscous, saffron, squid,
roasted lemon salsa ----- 32

Lamb rack, freekeh, dijon, chives,
pearl onion, broad beans ----- 28

Pork belly, pear, red Brussels sprouts,
treviso ----- 32

Ricotta gnudi, walnut,
brown butter, sage, asparagus ----- 28

JOSPER GRILL CUTS

Served with miso roasted pumpkin,
steamed asparagus,roasted swiss
brown mushroom, choice of
condiment and Pommery mustards

400g Coorong T-Bone ----- 35

300g Bendbrook Scotch ----- 38

300g Rolled Pork Loin----- 30

300g Terra Rossa Sirloin ----- 36

SIDES

Roasted Kipfler potatoes, garlic,
rosemary, chimichurri ----- 10

Chopped broccoli salad, quinoa,
feta, almonds ----- 10

Cherve, hazelnut, caramelised onion
salad ----- 10

Roasted radicchio, fennel,
currants, blood orange ----- 10

CONDIMENTS

Aunties tomato relish ----- 2

Bearnaise sauce ----- 2

Green peppercorn sauce ----- 2

Red wine jus ----- 2

CHEESE

Le Dauphin { FRANCE }-----	10
Comte La Couronne { FRANCE }-----	10
Bleu de Laqueuille { FRANCE }-----	10

DESSERT

Coffee & croissant, coffee mousse, vanilla bean ice cream, espresso-----	16
Choc-mint ice cream, raspberry, pistachio, peppermint sherbet ---	16
Frangelico creme caramel, caramelised white chocolate, passionfruit, espresso, toasted marshmallow-----	16
Strawberry crumble, gingerbread, vanilla, mascarpone mousse-----	16
Caramelised apple tarte tatin, bitter caramel ice cream-----	16

FORTIFIDES

All Saints Tokay <i>Rutherglen.vic</i>	9.0
Seppeltsfield 'DP57' Grahd Tokay {Barossa Valley.SA }	10.0
Morris 'Classic' Liqueur Muscat { Rutherglen.vic }	7.0
Grant Burge 'Age Unknown' Liqueur Muscat Barossa Valley.SA	15.0
Grant Burge '10 Year Old' Tawny Barossa Valley.SA	8.0
Penfolds 'Grandfather' Rare Tawny Multi-Regonal.SA	15.0
Seppeltsfield '18 Year Old Para' Rare Tawny Barossa Valley.SA	18.0
Valdespino Pedro Ximenez Jerez.SPAIN	7.0
Valdespino Elcandado Pedro Ximenez Jerez.SPAIN	8.5
1986 Toro Abala 'Gran Reserva' Pedro Ximenez Montilla-Moriles.SPAIN	18.0

