

APEX BAKERY WOOD OVEN BAKED CIABATTA

- cultured butter with house made rosemary & bacon sea salts – 5 pp gfo
- 1918 parmesan infused olive oil – 5 pp v gfo

CROQUETTE – slow braised pig's head, smoky bacon jam, apple gel – 8

1918 OLIVES - marinated Torzi Matthews Kalamata - 8 ve gf

BETEL LEAF – prawn, miang jam – 8 gf df

- ENTREE –

DUCK LIVER PARFAIT – Tscharke grenache jelly, pickled grapes, pear & fenugreek chutney, lavosh - 20 gfo

SA KANGAROO – coffee & cocoa rub, cauliflower puree, saltbush - 24 gf

RISOTTO NERO – squid ink, calamari, Goolwa pippis – 28 gf

SCALLOPS – n'djua butter, apple, radish, samphire – 32 gf

SA OCTOPUS – grilled, char sui glaze, kim chi, daikon, pear – 26 gf df

THE WINTER GARDEN – seasonal vegetables, pepita mole – 24 ve gf

DAHL CHAAT – tomato, tamarind, coriander, chilli - 25 df ve gf

FRENCH ONION SOUP – raclette crouton - 25

- THE TASTE EXPERIENCE –

A CAREFULLY SELECTED FIVE COURSE DEGUSTATION MENU DESIGNED TO SHOWCASE OUR HOMEGROWN PRODUCE AND CRAFTMANSHIP.

min 2 people - 99pp (149pp with matching Barossan wines)

- MAINS -

PORK 3 WAYS – loin, twice cooked crispy pork belly, head croquette, carrot puree, mustard, cider glaze - 42 df

BARRAMUNDI – pan roasted, sugarloaf cabbage, black vinegar, tapioca sauce – 42 df gf

CHICKEN – confit leg, breast, artichoke puree, king oyster mushroom, jus - 40 df gf

TRIO OF LAMB – Lancashire hotpot, backstrap, rib, pickled red cabbage, silverbeet - 44 gf

FISH PIE – smoked trout, eel, oyster, octopus, prawns, veloute, potato mash, panna gratta – 40 gf df

VEGETABLE CURRY – sojin ryori, rice, fresh & pickled vegetables – 38 gf ve

FROM THE GRILL

SCOTCH FILLET – 300g - 51

WAGYU EYE FILLET – 200g - 62

- brisket marmalade, suibisse, onions, shiraz jus *gf*

- FAMILY STYLE –

SERVES AT LEAST TWO PEOPLE

1KG - 2KG TOMAHAWK STEAK – shoestring fries, brussels sprouts, café de Paris butter, shiraz jus - *minimum price – 165 ask staff about today's weight gf dfo*

SLOW COOKED LAMB SHOULDER – yoghurt, gremolata, pomegranate, lamb fat roast potatoes, carrots – *130 gf dfo*

- SIDES –

SHOESTRING FRIES – rosemary salt, shaved parmesan - *13 veo*

SMASHED BABY POTATOES – lamb fat, pomegranate molasses – *14 gf df*

FRIED BRUSSELS SPROUTS – tamarind sauce -*14 ve df*

CARROTS – maple, caraway, glaze - *13 gf df ve*

SWEET POTATO – goat cheese, almond - *14 veo gf*

- DESSERTS -

CHOCOLATE MARQUISE – smoked almonds, dule de leche, caramelized whit echocolate *18 gf*

LEMON MYRTLE AND HONEY CRÈME BRULEE – honey biscuit, lemon curd - *18 gfo*

APPLE AND RHUBARB CRUMBLE – house made vanilla icecream, apple gel - *18*

WATERMELON LIME SORBET - house made watermelon lime sorbet, pistachio pashmak - *16 ve,gf*

TRIO OF DESSERTS - a decadent platter to share; choose any three of the above desserts – *40*

CHEESE BOARD FOR 2 - choose between hard, creamy or stinky (see staff for options) quince paste, fresh pear, strawberries, dried fruit, lavosh
one cheese - 17 / two cheese - 27 / three cheese – 37

GF - Gluten Free GFO – Gluten Free Option V - Vegetarian VE - Vegan VEO - Vegan Option
Children's menu available; 15% Surcharge on Public Holiday; Bookings encouraged