

- SMALLER DISHES -

APEX BAKERY CIABATTA WITH

- butter with artisan sea salts – organic rosemary, house made bacon – 5 per piece gfo
- house made parmesan olive oil - 5 per piece v gfo
- confit garlic butter, herbs – 6 per piece v gfo

DOM TORZI MARINATED OLIVES - 8 ve gf

SHARED CHARCUTERIE BOARD - Marino Meats cured meats, house charred vegetables, Torzi Matthews kalamata olives, bell peppers, duck liver parfait, rosemary sea salt pastry twists & charred Apex Bakery ciabatta 45 gfo add cheese – 12 each hard, creamy or stinky

DUCK LIVER PARFAIT – cranberry & walnut jelly, rosemary sea salt pastry twist & fennel lavosh - 20 gfo

½ DOZEN COFFIN BAY OYSTERS – lychee granita, finger lime caviar – 28 gf, df

ROCK LOBSTER & KING PRAWN TIAN - avocado mousse, confit garlic aioli, native finger lime caviar, sesame crisp – 39 gfo, df

GREEK OCTOPUS – sous vide giant charred octopus, crispy potato, orange & kalamata olives - 26 / 48 df

CHILLI PISTACHIO PESTO PASTA – Weichs chilli infused egg noodle, house made pistachio & pine nut pesto, charred vine tomatoes - 19 / 29 v + charred salsa verde SA king prawn 7

PORTOBELLO MUSHROOMS - oven roasted, quinoa, chickpea, sage, cranberry chop, salsa verde - 19 ve, gf

- 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 -

KOREAN PORK – marinated Korean inspired porkerhouse medallions, crispy noodle & fried onion salad, kimchi - 42 gfo, df

KANGAROO LOIN FILLET – char grilled, creamy polenta kumra big boys, broccolini, peppercorn jus & dried cranberry - 41 gfo

ROASTED QUAIL – wild black rice, al a orange & cherry glaze - 25 / 42 gf, df

ATLANTIC SALMON – pan seared, salsa verde, radish, pear & parmesan salad - 44 gf, df

SCOTCH FILLET – char grilled 300g grain fed 2+ marble score, roast pumpkin puree, house made jus, fried leek - 51 gfo, df
+ charred salsa verde SA king prawn 7

EYE FILLET TOADSTOOL – char grilled 200g, grain fed 2+ marble score, prosciutto, green beans, portobello mushroom, house made jus - 56 gf, df

CHARRED VEGETABLE TERRINE – charred vegetables & purees wrapped in zucchini, roast capsicum sauce - 36 ve
+ charred salsa verde SA king prawn 7

- FAMILY STYLE –

SERVES AT LEAST TWO PEOPLE

1KG - 2KG TOMAHAWK STEAK – rosemary salted pressed potatoes, charred corn ribs, cowboy butter, house made jus - minimum price - 148 ask staff about today's weight gfo

TRIO DE FRUITS DE MER – hosting SA's best seafood of battered or grilled Spencer Gulf garfish, king prawns, 1918 famous lobster tian, chips, garden salad, house made tartare, salsa verde - 145 df,gfo

- DESSERTS -

CHOCOLATE MARQUISE - rich dark chocolate marquise, freeze dried raspberries 17 gf,nf

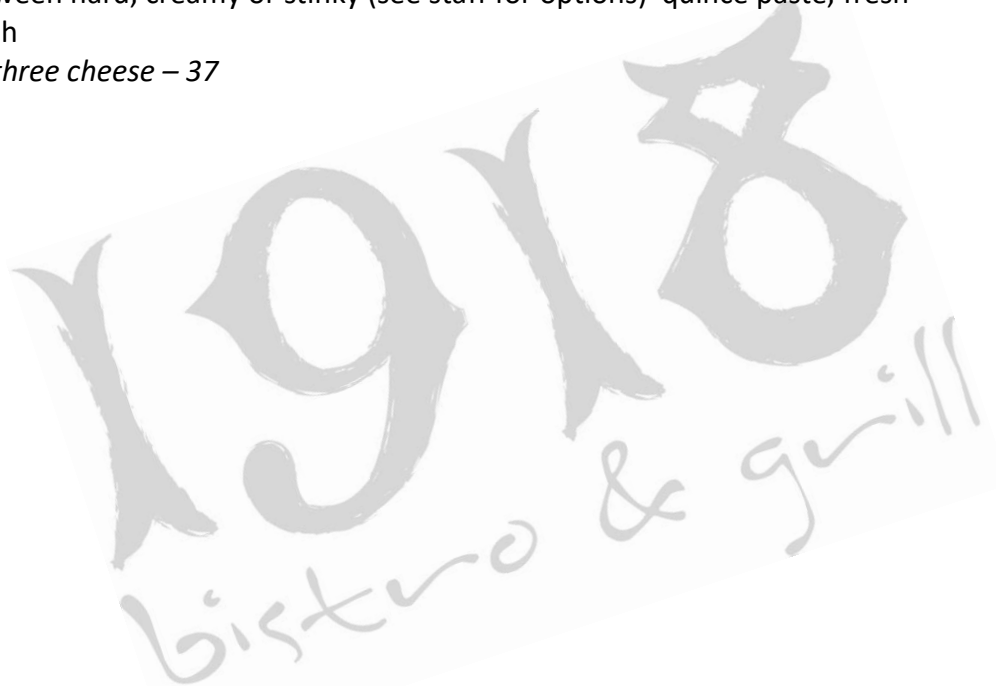
LEMON LIME CURD TART - crunchy tart case, creamy lemon lime curd, berry compote, burnt meringue - 17 gf

BAVARESE - green tea and mint frozen custard, liquorice sponge, burnt meringue, watermelon lime sorbet - 18 nf

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

TRIO OF DESSERTS - a decadent platter to share; choose any three of the above desserts – 38

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

