

- 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 Barossa wines)

- TO START -

APEX BAKERY WOOD OVEN BAKED CIABATTA

- cultured butter with house made rosemary & bacon sea salts – 5 pp

v gfo

- 1918 parmesan infused olive oil – 5 pp *v gfo*

CROQUETTE – slow braised pig's head, apple gel – 8 *gf*

1918 OLIVES - marinated Torzi Matthews Kalamata - 8 *ve gf df*

SHISO LEAF – prawn, peanut, miang jam – 8 *gf df*

LAMB RIB – tamarind sauce *gf df*

- ENTREE -

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

SA KANGAROO – lemon myrtle, cauliflower puree, saltbush – 24 *gf*

LINGUINI GRANCHIO – crab, basil, chili, rose brandy sauce – 28

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

SA OCTOPUS – grilled, char sui glaze, kim chi, sprouts – 26 *gfo df*

FRIED EGGPLANT – gochujang dressing, sesame, spring onion – 24 *ve gf*

CHEF'S SOUP OF THE DAY – P.O.A.

- FAMILY STYLE –



SERVES AT LEAST TWO PEOPLE

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

SLOW COOKED LAMB SHOULDER –house made pita, tzatziki, greek salad, shoestring fries 130 *gfo dfo*

- MAINS -

PORK 3 WAYS – loin, twice cooked crispy pork belly, pig's head croquette, carrot puree, mustard, cider glaze - 42 *gf dfo*

FRESH FISH OF THE DAY – P.O.A.

CHICKEN BREAST – stuffed with fetta & sundried tomato, wrapped in prosciutto, black garlic pommes puree, porcini mushroom jus - 42 *gf*

LAMB RUMP – zucchini puree, babaganoush, roast capsicum- 44 *gf dfo*

SEAFOOD BOUILLABAISSSE – including prawns, squid, octopus, pippis, local fish – 44 *gf df*

TANDOORI SPICED CAULIFLOWER – black rice, rich curry sauce, tamarind, cashews & curry leaves - 38 *ve gf df*

FROM THE GRILL

SCOTCH FILLET – 300g - 51

WAGYU EYE FILLET – 200g - 62

-hand cut potato chips, choice of café de Paris butter or shiraz jus *gf dfo*

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