

**- THE TASTE EXPERIENCE -**

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

min 2 people - 110pp (159pp 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** – confit duck leg, béchamel, seeded mustard aioli – 8 *gf*

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

**ARANCINI** – pumpkin, goats cheese, spinach aioli – 8 *gf df*

**- ENTREE -**

**COFFIN BAY OYSTERS** – freshly shucked natural, mignonette – *six 28*

*twelve 54 gf df*

**MUSHROOM PATE** – port wine jelly, chilli grissini, lavosh - 20 *gfo, v*

**POPCORN CROCODILE** – lemon myrtle, samphire, coconut labneh- 20 *gf*

**SA OCTOPUS** – grilled, lemon, maroulosalata– 26 *gf dfo*

**EGGPLANT PARMIGIANA** –lightly crumbed eggplant, Napolitano, fior di  
latte, parmesan, basil – 24 *veo gf*

**CHEF'S SOUP OF THE DAY** – 18

## - FAMILY STYLE –



### SERVES AT LEAST TWO PEOPLE

**1KG - 2KG TOMAHAWK STEAK** – Our legendary Tomahawk is built for flavour. A massive, bone-in ribeye grilled over flame, rested to perfection, and served with fries, salad, Café de Paris butter, Shiraz jus. From 179 1kg. *dfo gf*

**500g BRAISED LAMB SHOULDER**– Slow red wine braised lamb shoulder, smashed maple glazed potatoes, roasted seasonal veg – 89 *gfo dfo*

## - MAINS -

**PORK COTOLETTA** – 400g moisture infused pork cutlet, sage crumb - 44

**FRESH SA FISH OF THE DAY** – *P.O.A.*

**DUCK 3 WAYS** – confit, pressed leg, sous vide breast, fried wingette, beetroot parsnip puree, duck jus- 44 *gf*

**LAMB RAGOUT** – lamb braised in red wine, mirepoix, house made gnocchi, shaved pecorino – 38

**SUMAC ROASTED PUMPKIN** – kent pumpkin, macadamia, pomegranate, beetroot hummus, roast garlic tahini dressing – 36 *gf ve*

**FROM THE GRILL** – spinach pesto, housemade shiraz jus *gf,df*

**SIRLOIN** – 350g - 52

**SCOTCH FILLET** – 300g - 54

**WAGYU EYE FILLET** – 200g - 62

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