

- 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*

SISIG CROQUETTE – pork belly, béchamel, mustard aioli – 9

1918 OLIVES - marinated Torzi Matthews Kalamata - *10 ve gf*

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

- ENTREE -

COFFIN BAY OYSTERS – freshly shucked natural, mignonette – *six 29*

twelve 56 gf df

CHICKEN LIVER PATE – port wine jelly, chilli grissini, lavosh - *22 gfo*

POPCORN CROCODILE – lemon myrtle, samphire, coconut labneh- *22 gf*

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

CHARRED RADICCHIO – spiced pumpkin, babaganoush, pickled fennel,
almonds - *24 ve gf*

CHARRED ASAPARAGUS – whipped feta, hazelnut, local lemons – *22 gf*

CHEF'S SOUP OF THE DAY – 19

- 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 – 95 *gfo dfo*

- MAINS -

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

SIRLOIN – 350g - 52

SCOTCH FILLET – 300g - 54

WAGYU EYE FILLET – 200g – 62

SIGNATURE PORK BELLY – thrice cooked crispy pork belly, celeriac puree, apple mustard chutney, pork jus – 45 *gf*

FRESH SA FISH OF THE DAY – P.O.A.

KANGAROO – spiced yogurt, heirloom carrots, rainbow beetroot - 44 *gf*

SA PRAWN FETTUCINI – SA king prawns, chilli, 24hr slow cooked pomodoro sauce – 45

SUMAC ROASTED PUMPKIN – kent pumpkin, macadamia, pomegranate, beetroot hummus, roast garlic tahini dressing – 37 *gf ve*

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