

- TO START -

APEX BAKERY WOOD OVEN BAKED CIABATTA WITH

- *creamed butter – 2 pp v*
- *1918 parmesan infused olive oil – 3 pp v*
- *roasted tomato, parmesan – 4 pp v*

DOM TORZI MARINATED OLIVES - 6 *ve gf df*

- ENTREE -

CHICKEN PATE - *quince jelly, pistachio butter, charred Apex ciabatta – 16 gfo*

WILD MUSHROOM TART - *cashew paste, puff pastry, spinach, truffle oil - 17 gfo v veo*

SOUTH AUSTRALIAN ROCK LOBSTER & AVOCADO TIAN

apple cider aioli, native finger lime caviar, sesame crisp – 32 df

BEETROOT TEXTURES, DANISH FETA MOUSSE

purée, marshmallow, crisp, maple roasted, chutney, sprouts – 18 v gf

PROSCIUTTO, ROCKMELON MOZZARELLA SALAD

mixed baby leaves, fresh basil, reduced balsamic – 19 gf

GREEN-LIPPED MUSSELS - *Yalumba Riesling, garlic, lemon, butter, fresh herbs, crusty bread – 19/36 gfo*

YESTERDAY'S SOUP – 14

with this morning's Apex bread + 2

- SIDES -

SHOESTRING FRIES - *garlic aioli - 9 (add truffle & parmesan + 6) veo df*

CRISPY CHAT POTATOES - *rosemary salt – 9 ve*

CAULIFLOWER GRATIN - *bechamel, mozzarella, crumbs – 10 veo*

BROCCOLINI - *toasted almonds, burnt butter – 12 veo gf*

GARDEN SALAD - *baby leaves, mustard vinaigrette – 9 ve gf df*

- THE TASTE EXPERIENCE -

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

min 2 people - 80pp (130pp with matching Barossa wines)

- MAINS -

CRISPY PORK BELLY – *twice cooked, pumpkin & ginger purée, master stock concentrate – 38 gf df*

LOCAL CONFIT DUCK LEGS – *black bean, Barossa Grenache, cherry glaze - 38 gf df*

KANGAROO OSSO-BUCCO – *slow braised, buttery polenta, gremolata – 38 gf*

MARKET FISH – *truffle mash, confit garlic, lemon veloute- 39 gf*

CHAR GRILLED, LOCAL, GRASS FED, MSA GRADED BEEF - *with carrot puree & red wine jus gf df*

SCOTCH FILLET 300G - 46

EYE FILLET 200G - 45

CAULIFLOWER STEAK – *tandoori paste, coconut yogurt, chickpeas, coriander – 29 ve gf df*

ARTISAN LINGUINE

Blue swimmer crab, toasted garlic, parmesan infused olive oil, chilli - 34 Basil pesto, broccoli florets, baby spinach, pine nuts, parmesan - 28 veo

- FAMILY STYLE -

SERVES AT LEAST TWO PEOPLE

WINEMAKERS BOARD - *chicken pate, Torzi olives, pickles, Barossa Mettwurst, Prosciutto, Davidson plum hummus, ciabatta – 42 gfo add Cheese + 10*

1KG TOMAHAWK STEAK - *rosemary potato, truffle butter, bearnaise, red wine jus – 148 gf*

500G SLOW BRAISED LAMB SHOULDER - *garlic fried potato, mint salad, house made lamb gravy – 72 gf df*