

Autumn a la Carte

Starters

Andy Clappis Casalinga bread and butter, Frank's olive oil, balsamic 2
Braised Port Willunga olives 8
Willunga almonds, chilli, paprika & lime 8
Blue swimmer crab, potato and coriander tortilla with green chilli sauce \$6 ea

Entree

Seared scallops, bbq octopus, romesco, spicy eggplant, coriander
Kangaroo Island salt & pepper squid, citrus mayo, lime
Confit ocean trout, skordalia, nashi pear, roe
Fried quail, wild rice, chilli sauce, charred spring onion, mint
Buffalo burrata, toasted brioche, local organic tomato ragu, black olive, basil oil

Main

Kangaroo Island King George Whiting (beer batter, crumbed or grilled),
mixed green leaf salad, hand cut chips, tartare sauce
Kangaroo Island salt & pepper squid, citrus mayo, lime
Coorong mullet fillet, herb crust, cauliflower, kipfler potato, figs, parsley oil
SA Black Angus beef fillet, pumpkin, braised beef cheek, broccolini, potato, curry oil, jus
Roast duck breast, French lentils, charred apple, watercress, black garlic, jus
Ricotta tortellini, braised fennel, soubise, pine nut, raisin, roasted broccoli

Side

Hand cut chips, garlic mayo 8
Radicchio, orange, shaved fennel, buttermilk, green olive salad 8
Chermoula spiced mograbiah, roasted capsicum, green beans, almonds, yogurt 7

Dessert

Pumpkin mousse, pistachio soil, sage and vanilla ice cream, maple praline, Persian fairy floss
Dark chocolate ganache, earl grey milk glaze, lavender delight, dehydrated chocolate mousse
BBQ pineapple, black lime sorbet, coriander sherbet, coconut sticky rice

Cheese

Fort Aged Comté *Cow Milk: Franche-Comté*
Le Conquerant Camembert *Cow milk: Normandy, France*
Rogue Creamery Caveman Blue *Cow milk: Oregon, USA*

\$62 per person | 3 courses \$78 per person