

Autumn a la Carte

Starters

- Andy Clappis Casalinga bread and butter, Frank's olive oil, balsamic 2
Braised Port Willunga olives 8
Kangaroo Island salt & pepper squid, citrus mayo, lime 15 / 34
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 18
Confit ocean trout, skordalia, nashi pear, roe 18
Fried quail, wild rice, chilli sauce, charred spring onion, mint 18
Buffalo burrata, toasted brioche, local organic tomato ragu, black olive, basil oil 20

Main

- Kangaroo Island King George Whiting (beer batter, crumbed or grilled),
mixed green leaf salad, hand cut chips, tartare sauce 34
Coorong mulloway fillet, herb crust, cauliflower, kipfler potato, figs, parsley oil 35
SA Black Angus beef fillet, pumpkin, braised beef cheek, broccolini, potato, curry oil, jus 36
Roast duck breast, French lentils, charred apple, watercress, black garlic, jus 34
Ricotta tortellini, braised fennel, soubise, pine nut, raisin, roasted broccoli 29

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 – all 16.5

- 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 – all 12

- 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