

STAR *of* GREECE

PORT WILLUNGA  SOUTH AUSTRALIA

Built in Belfast in 1868, the three masted iron ship “Star of Greece” ran into a violent storm off Port Willunga in the early hours of July 13, 1888.

She was a regular visitor to Adelaide, and bound for England with her cargo of wheat when disaster struck.

Some discrepancy exists in the actual number of lives lost, but most historians conclude that at least 17 perished.

Starter

Andy Clappis' Casalinga bread & butter,
Frank's olive oil, balsamic 2

Braised Port Willunga olives 8 GF/DF/V

Willunga almonds, chilli, paprika & lime 8 GF/DF/V

Kangaroo Island salt & pepper squid,
citrus aioli, lime 16 DF

Barramundi croquette w lemon aioli 5

Beef tartare, dill pickle, Dijon, black rice cracker 12 GF/DF

Entrée

Raw market fish, nam jim,
papaya & Thai mint salad, curry peanuts 20 GF/DF

Corn fed chicken terrine, pickled local quince,
corn purée, confit garlic 18 DF

Roasted cauliflower, pepita, pomegranate, persimmon,
manchego, baby herb & puffed rice salad 16 GF/V

Charred octopus, olive, saffron rouille,
pickled white anchovies, potato crisp, paprika oil 18 GF/DF

Blue Swimmer Crab on brioche 20

Main

Pork belly w hommus, Brussel sprouts,
ricotta salata & almond salad, jus 29 GF

Roasted duck breast w celeriac,
smoked Jerusalem artichokes, leek, jus 36 GF

Roasted Atlantic salmon w fennel risotto, herb salad 30 GF

Parmesan gnocchi w eggplant sugo, kale,
roasted broccoli, Persian feta 28 V

Kangaroo Island King George Whiting,
battered, crumbed or grilled
iceberg lettuce & buttermilk dressing salad, hand cut chips 35

Kangaroo Island squid, iceberg lettuce & buttermilk
dressing salad, hand cut chips 35

Wagyu beef fillet w beef ragu, smoked mash potato,
broccolini, panna gratta & jus 37

Side

Roasted pumpkin, dukkah, goat's curd 9

Steamed greens w onion jam 9

Hand cut chips w aioli 9

Dessert 16.50 ea

Rhubarb trifle, mascarpone, pistachio toffee, rhubarb brittle DF

Baked lemon clafoutis, blueberry & honey ice cream,
maple macadamias

Flourless chocolate biscuit, salted chocolate flakes,
vanilla crème brûlée, hazelnut ganache GF

Cheese 13.00 ea

Perenzin Millefoglie al Marzemino
Cow's milk: Treviso, Italy
Semi hard, pressed w dried Marzemino grapes

Rouzaire Brie de Nangis
Cow's milk: île-de-France, France
White mould, 6 week ripened

Bleu des Basques
Ewe's milk: Pyrénées, France
Blue mould, 6 month ripened

Vittoria coffee (regular & decaffeinated)
Loose leaf teas – English Breakfast, Earl Grey,
Chamomile, Peppermint, Green

Please ask to see our selection of dessert & fortified wines