

A LA CARTE

SOUP AND STARTERS

- **natural south australian oysters**, chardonnay dressing, golden shallots, salmon pearls and chives
jansz cuvee/karrawatta pinot grigio
(g)
3.8 ea
- **panko crumbed south australian oysters**, japanese mayonnaise, wasabi tobiko
champagne ayala brut majeur
3.8 ea
- **potato and leek soup**, sautéed barossa smoked bacon, rich cream and chicken stock
lobethal road pinot gris
(g)
17

ENTRÉE

- **bundnerfleisch**, finely sliced air dried beef, witlof, heirloom tomato, parmesan, black truffle oil and balsamic vinegar
spinifex rose
(g)
22
- **pea dumplings**, miso and wakame consommé
rockford semillon
(v)
23
- **char-grilled quail**, new potatoes, smoked bacon, leek, marsala and thyme
hewitson 'miss harry' gsm
(g)
23
- **shellfish ragout**, of australian lobster tail, spencer gulf prawns, scallops, white wine, roma tomatoes and cream with puff pastry
d'arenberg 'money spider' roussane
(g)
38
- **beef steak tartare**, prime minced beef (uncooked), quail egg yolk, potato and rosemary croutons served with traditional condiments
woodvale grenache
(g)
23

PALATE CLEANSER

- **bellini sorbet**, lemon, white peach and sparkling wine
(v,g)
8

- **granita**, waiting staff to advise
7

MAIN COURSE

- **potato gnocchi**, gorgonzola picante, cream, garlic, roasted walnuts, sunflower seeds, corella pear, watercress
teuser 'albert' shiraz

(v)
38

- **pork florentine**, chicken and fennel farce, shallots, parmesan cheese, spinach, rich cream, pancetta and watercress
roueler chardonnay

(g)
39

- **coorong mulloway - grilled**, served with a pea and leek puree, pickled onion, roasted brussels sprouts, sugar snap peas, parsley oil
coriole chenin blanc

(g,v)
42

- **trio of beef tenderloin - served medium**, gulf prawn, honey, soy and rosemary jus bordelaise, hollandaise, asparagus, and cherry tomato, rich cream, green peppercorns and demi glaze
ministry of clouds shiraz

(g)
46

- **onkaparinga valley venison**, served medium rare, exotic mushrooms, sweet soy and cabernet glaze
s.c pannell tempranillo

49

- **confit of duck leg**, mandarin, ginger, cardamon, lime and sweet soy glaze, salad of pickled kohlrabi, purple cabbage, endive and nashi pear
gestalt hypnos shiraz pinot noir

(g)
40

- **emmentaler poulet**, yarra valley pasture raised chicken breast, filled with swiss cheese, crumbed, pan fried, confit shallots, asparagus, and chicken truffle jus
geoff weaver sauvignon blanc

40

- **roasted rack of lamb**, served medium, potato and caramelised onion lyonnaise, red vein sorrel, lamb navarin sauce
ashton hills pinot noir

(g)
46

SIDES

- **mesclun salad**, shaved heirloom carrots, nasturtium leaves, parmesan, walnut dressing - serves two
(v,g)
12
- **duck fat roasted potatoes**, chat potato, rosemary salt, lemon zest - serves four
(g)
12
- **röschti**, thickly grated kestrel potatoes, pan fried golden brown - serves up to four
(v,g)
13
- **green beans**, butter, garlic, onion, baby basil - serves four
(v,g)
12
- **roasted carrots**, caramelised in butter, stock, thyme, garlic, reduced carrot juice and slivered almonds - serves two
(v,g)
10

DESSERT

- **snow egg poached meringue**, pineapple and mint salsa, botrytis anglaise, mango passionfruit sorbet, sesame seed tuile
23
- **baileys and honey crème brûlée**, ferrero rocher ice-cream, chocolate marshmallow meringue
(g)
22
- **affogato**, espresso shot, vanilla bean ice-cream, crostoli and hazelnuts with liqueur 24
17
- **chilled pumpkin pie**, salted almond crumble, espresso syrup, coconut cream
(v,g)
22
- **dessert special**, waiting staff to advise

CHEESE SELECTION

one cheese	18
two cheese	23
three cheese	29

- **brique d'argental**, french triple cream - with quince paste and water crackers
la chartreuse de cotet

- **hervé mons bleu causses**, french blue vein – with pear, date and cinnamon chutney and fig bread
wolfburn northland single malt 'laphroaig cask'
- **ashgrove vintage cheddar**, tasmanian cheddar – with muscatels and lavosh
nieport ruby tawny

DIETARY LEGEND

G gluten free

v vegetarian

g low gluten

V vegan

minimum of two courses on friday and saturday nights

all prices subject to change