



*"Offering a refined dining experience,
showcasing the best of South Australian produce,
prepared with European contemporary techniques."*

Prix fixe menu

2 course \$52, entrée, main or main, dessert

3 course \$65 entrée, main, dessert

Entrée

Polenta Soft polenta, asparagus, tallegio, black olive, parsley, pinenut salsa (v, gf)	20
Tuna Seared Port Lincoln blue fin tuna, red pepper agrodolce, chorizo, white bean hummus (gf, hc)	20
Octopus Chargrilled Robe, South Australia octopus, pork belly, anchovy mayonnaise, kipfler potatoes two ways (gf)	20
Duck Confit duck leg rilette, caramelized fig jam, leaves, pearl onion, black truffle dressing	20



(gf) = Gluten Free (v) = Vegetarian (hc) = Healthy Choice

Main

Gnocchi House made La casa ricotta gnocchi, roast pumpkin, rainbow chard, gorgonzola cream, pistachio crumble (v)	32
Barramundi Pan seared barramundi, smoked parsnip puree, Goolwa cockles, leeks, chardonnay vinaigrette (gf, hc)	36
Pork Chargrilled garlic and rosemary pork loin, Barossa pancetta, farro risotto, black truffle, honey mustard	34
Duck Seared duck breast, portobello mushrooms, polenta, Dandelion Vineyards sweet sherry duck jus (gf)	36
Beef fillet Aged Coorong aged beef fillet, spinach puree, green peppercorn brandy jus, goat cheese bread pudding	42



Sides

Grecian salad, olives, feta, tomato, capsicum, cucumber, red wine vinaigrette (gf, hc, v)	10
Gathered greens, heirloom tomatoes, hazelnuts, manchego, chardonnay vinaigrette (gf, hc, v)	10
Broccolini, extra virgin olive oil, toasted almonds (gf)	10
Moroccan spiced roast potatoes, sour cream (gf, v)	10

Dessert

Cheesecake	
Espresso cheesecake, house made malted chocolate ice cream, dark chocolate sauce, vanilla fairy floss	18
Pannacotta	
Baileys Irish crème pannacotta, Irish cream macaroons, dark chocolate soil (gf)	18
Passionfruit	
Passionfruit semifreddo, honeycomb, pineapple, passionfruit gel (gf)	18
Mille feuille	
Lemon curd, mascarpone, caramelized Careme puff pastry, honeydew, meringue, coconut snow	18



Cheese

Selection of cheeses, muscatels, prune and walnut rolada, roasted almonds, crackers, lavosh

1 cheese	16
2 cheese	23
3 cheese	30

Charleston brie, Woodside, South Australia

Cow's milk, velvety exterior with a well-balanced medium strength flavor

Manchego, La Mancha, Spain

Sheep's milk cheese, firm with a slightly dry texture, nutty and peppery flavors

Tallegio, Bergamo, Italy

Taleggio is a semisoft, washed-rind cheese with a thin crust and a strong aroma, its flavor is comparatively mild with an unusual fruity tang

Gorgonzola dulce, Lombardy, Italy

Gorgonzola "dulce" is a soft, sharp, aged blue cheese made with full fat, pasteurized, cow's milk

