



entree

House made sourdough focaccia, Coriole olives, dukkah, SA extra virgin olive oil	15
Ginger & shallot pork dumplings with chicken consommé, finished with Asian greens	18
Rosemary & roasted tomato arancini with smoked paprika aioli	19
Beetroot and gin cured salmon, pickled cucumber & tzatziki	19

mains

SA mussels, fresh herb tomato veloute, with charred Clappis bread	33
Royal blue potato & saffron gnocchi, mascarpone, daikon & macadamia	33
Seafood of the Day	POA
Slow roasted free range pork belly, red cabbage, pickled apple, raspberries & shiraz demi	37
Tarragon infused chicken breast, ratatouille, prosecco glaze	37

bit on the side

Roasted new potatoes & rosemary, confit garlic aioli	12
Mixed seasonal vegetables, salsa verde, Willunga almonds	12
Garden salad	12

udder stuff

Selection of 3 cheeses is \$35 - please ask wait staff for selections available

Single selection is \$15 Selection of 2 is \$30

*all cheese served with seasonal fruits & house made bread

Gluten free bread/crackers available on request

vegan mains

Ginger and cashew tofu curry with pita bread	30
Lemon and coconut jackfruit curry with pita bread	30

The majority of our produce is sourced locally within the Fleurieu Peninsula or from our kitchen garden.

No separate bills please