



TO START

“MEG’S” APRICOT CHICKEN (2 piece) Panko / puffed rice / petite coriander	\$12
WHIPPED GOAT CURD (2 piece)(v) Toasted focaccia / Cara Cara orange / lemon thyme / garden petals	\$12
COFFIN BAY OYSTERS (gf,df) Rice wine / ginger / citrus / chive	\$6/each

ENTRÉE

HIRAMASA KINGFISH SASHIMI (gf) Cucumber / buttermilk / roe / granny smith / pink peppercorn	\$29
17-HOUR LAMB RIB (df) Coopers Pale Ale / Meru miso / cucumber / sesame / chilli	\$27
CRUMBED BAROSSA TRIPLE CREAM BRIE (gfa) Davidson Plum / wattle & oat cracker / sunflower sprout	\$25
FREE RANGE SCOTCH EGG (gf) Gumshire Pork / bitter greens / mustard dressing	\$25
TEXTURES OF BEETROOT (gf, v) Waechter’s Farm honey / Labneh / compressed apple / hazelnut / Robin Day vino cotto	\$23

MAIN

300G ROAM WAGYU SIRLOIN MS 4+ (gf, served M/R) Paris mash / charred onion / sprouting broccoli / Langmeil Shiraz glaze	\$55
FARMED BARRAMUNDI (gf) Yuzu Beurre Blanc / pressed potato / salmon roe / chive oil / coastal natives	\$46
THOMAS FARMS LAMB SIRLOIN (gf) 12-hour shoulder / saltbush / pea puree / buttered potato / minted lamb jus	\$43
ABELSWAY FARM CHICKEN BREAST (gf) Risotto / heirloom tomato / fior di latte / sauce vierge / basil	\$39
HANDMADE FETTUCCINE (v) Asparagus / native spinach / zucchini / sugar snap / Barossa gold olive oil / Pangritata	\$35

DESSERT

INDIVIDUAL CHEESE (gfa) Chef’s selection of cheese / seasonal accompaniments / crisp bread / fruit paste	\$24
SILKEN CHOCOLATE GANACHE (gf) Passionfruit / strawberry gum / macadamia / 56% cocoa crumb / white chocolate crèmeux	\$18
TREVALLE ORCHARD APPLE (gfa) Brown butter caramel / Anzac crumb / compressed Granny Smith / house churned ice-cream / Jersey Fresh cream / tarragon oil	\$18