



ENTRÉE

SPENCER GULF PRAWN RAVIOLO

Yuzu beurre blanc / chive / coastal natives / Barossa Gold olive oil

BRAISED LAMB SHANK PIE

Minted pea puree / crystal ice plant / smoked bush tomato

BAROSSA BEETROOT (GF, V)

Waechter's Farm honey / labneh / compressed apple / hazelnut

VIRGINIA MUSHROOMS (GF, V)

Onion soubise / 64 degree egg / thyme oil / leek

MAIN

GAWLER RIVER POTATO PAVE (GF, V)

Celeriac / grana padano / shallot ash / wattle seed

ABELSWAY FARM CHICKEN BREAST (GF)

Risotto / Woodside goat's curd / pea / warrigal green

MAYURA STATION WAGYU BEEF CHEEK

Potato and cracked pepper gnocchi / Mayura MB9+ ragout / saltbush

BROODY FARMS DUCK (GF, DF)

Confit leg / anise myrtle / butternut / charred sprouts

SIDES | \$14EA

TRUFFLE FRIES / AGED GRANA / SALTBUSH AIOLI (GF)

LOCAL LEAVES / BUTTERMILK DRESSING (GF)

BROCCOLINI / OLIVE GROVE HONEY / MURRAY RIVER SALT

DESSERT

VANILLA & HONEY PARFAIT (GF)

Strawberry gum / Adelaide Hills berries / rhubarb / house granola

BAKED DARK CHOCOLATE TART

Slow poached quince / muntie / 23rd Street brandy ice cream / oat crumb

ONKAPARINGA TRIPLE CREAM BRIE (GFOA)

Wattle crisp / lavosh / fruit paste

2 COURSES \$89PP / 3 COURSES \$99PP