



TO START

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

ENTRÉE

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

MAIN

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

DESSERT

- INDIVIDUAL CHEESE** (gfa) **\$10**
Chef’s selection of cheese / seasonal accompaniments / crisp bread / fruit paste
- SILKEN CHOCOLATE GANACHE** (gf)
Passionfruit / strawberry gum / macadamia / 56% cocoa crumb / white chocolate crèmeux
- TREVALLE ORCHARD APPLE** (gfa)
Brown butter caramel / Anzac crumb / compressed Granny Smith / house churned ice-cream / Jersey Fresh cream / tarragon oil

2 COURSES \$89PP | 3 COURSES \$99P