

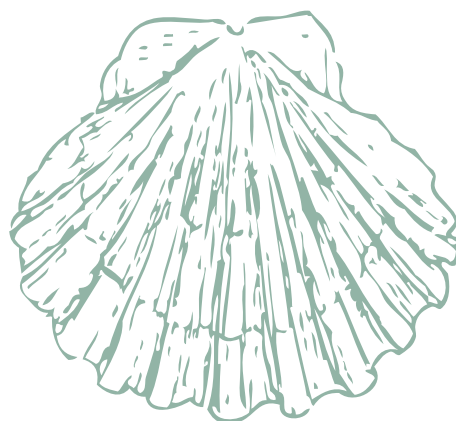


SNACKS

Fresh Focaccia 1 Per Serve V, VEO	4
<i>Confit Garlic & Saffron Butter</i>	
Fresh Exmouth Prawns GFO	32
<i>House Marie Rose Sauce & Lemon</i>	
South Australian Oysters 6 Per Serve GFO	35
<i>Ponzu & Wasabi Caviar</i>	
Marinated Olives V, VEO, GFO	9
<i>Lemon, Orange, Saffron & Extra Virgin Olive Oil</i>	
Mushroom & Spinach Beignets V	19
<i>Smoked Eggplant Cream & Pickled Apple</i>	

ENTREES

Snapper Sashimi GFO	26
<i>Preserved Lemon Gel, Coconut, Lime, Fried Onion</i>	
Kangaroo Tartare GFO	24
<i>Quinoa Crisp, Preserved Egg Yolk, Chives, Shallots, Truffle Aioli</i>	
Confit Garlic Brul��e V, GFO	24
<i>Pickled Mushroom, Crispy Kale, Pine Nuts, Parmesan</i>	
Roasted Beetroot V, VEO, GFO	22
<i>Pickled Canteloupe, Dill Oil, Flaked Almonds, Beetroot Pur��e</i>	
Local Octopus GFO	29
<i>Wood Ear Mushroom, Capsicum, Bean Shoots, Cucumber, Red Onion, Sesame Dressing</i>	
Buffalo Mozzarella V, GFO	25
<i>Focaccia, Marinated Tomatoes, Basil, Pickled Red Onion</i>	



(V) VEGETARIAN - (VEO) VEGAN OPTION - (GFO) GLUTEN FREE ON REQUEST

Food Allergies: Please inform us if you have a food allergy or intolerance. Our dishes are prepared in our kitchen where gluten is present as well as other allergens; we cannot guarantee that any food item is completely free from traces of allergens, due to the risk of unexpected cross contamination



MAINS

Confit Duck <i>GFO</i>	38
<i>Glazed Potatoes, Green Beans, Orange, Jus</i>	
Beef Cheek <i>GFO</i>	39
<i>Celeriac Purée, Dressed Red Cabbage, Pickled Shallots, Soft Herbs</i>	
Harissa Roasted Eggplant <i>V, GFO</i>	34
<i>Cucumber Yoghurt, Pomegranate, Mint Salsa</i>	
Grilled Snapper <i>GFO</i>	39
<i>Gribiche, Charred Cos, Dill Oil, Toasted Almonds, Lemon Gel</i>	
Charred Broccolini <i>V, VEO, GFO</i>	34
<i>Onion Soubise, Lemon Confit Potatoes, Toasted Almonds</i>	
Roasted Pork Belly	38
<i>Barley, Charred Fennel, Apple, Soft Herbs, Jus</i>	
Gnocchi <i>V</i>	36
<i>Creamy Mushroom, Shaved Parmesan, Pine Nuts, Sage</i>	

SIDES

Lemon Confit Potatoes <i>V, VEO, GFO</i>	14
<i>Romesco, Toasted Almonds</i>	
Almond Broccolini <i>V, VEO, GFO</i>	14
<i>Macadamia Cream, Chilli Crisp</i>	
Green Beans <i>V, VEO, GFO</i>	14
<i>Almonds, Lemon Butter</i>	
House Salad <i>V, VEO, GFO</i>	14
<i>Pickled Red Onion, Parmesan, Toasted Pepitas</i>	



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DESSERTS

Dark Chocolate Mousse V, GFO	16
<i>Raspberry Gel, Toasted Coconut, Chocolate Soil</i>	
Lemon Tart V	16
<i>Almond Crunch, Meringue, Raspberry Sorbet</i>	
Coconut Panna Cotta V, GFO	16
<i>Strawberry, Orange Segments, Mint, Macadamia</i>	
Three Cheese Board GFO	28
<i>Chef Selected Brie, Cheddar & Blue, Apple Paste, Crackers, Fresh Fruit</i>	
Sorbet 1 Scoop V, GFO	4
<i>Please ask our friendly staff for flavours.</i>	
Gelato 1 Scoop V, GFO	4
<i>Please ask our friendly staff for flavours.</i>	



FROM THE BAR

Espresso Martini	20
<i>Espresso, Vodka, Coffee Liqueur, Sugar.</i>	
Frangelico Affogato	16
<i>Espresso & Ice Cream.</i>	
Baileys Affogato	16
<i>Espresso & Ice Cream.</i>	
Baileys Hot Chocolate	16
<i>Whipped Cream.</i>	



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