

TO START

House Made Wattle Seed Bread, Olive Oil, House Made Balsamic, Dukkah V <i>Prosecco*</i>	11
Chicken Liver Parfait, Quandong and Port Wine Jelly, Toasted Brioche, House Pickles GF/O <i>Sparkling Rosé/Pinot Noir*</i>	21
Duo of Dips with Flatbread (<i>ask for today's dips</i>) V, VG/O	20

SMALL PLATES

Polenta Fetta Bites, Smoked Tomato Jam V <i>Pinot Blanc/Pinot Gris*</i>	14
Moroccan Spiced Lamb Meatballs, Tzatziki, Cucumber Ribbons, Pickled Onion, Sumac <i>GMC/Grenache Blend*</i>	21
Gin and Beetroot Cured Salmon, Dill, Crème Fraîche, Fried Capers, Cucumber, Pickled Beetroot, Lemon GF, DF/O <i>Riesling/Friulano*</i>	26
Tempura Tofu, Kasundi, Pickled Mango, Boondi V, VE <i>Pinot Gris/Sylvaner*</i>	16
Whipped Ricotta, Manuka Honey, Macadamia Crumb, Pickled Grapes, Toasted Baguette GF/O, V <i>Sparkling Rosé/Pinot Noir*</i>	16

SALADS

Watermelon, Orange, Persian Fetta, Cucumber, Rocket, Carrot, Chilli, Native Lime Vinaigrette GF, V <i>Fiano/Pinot Gris*</i>	21
Roasted JAP Pumpkin, Haloumi, Quinoa, Puffed Brown Rice, Pickled Carrot, Fennel, Garden Greens, Pomegranate, Beetroot Hummus GF, V <i>Rousanne Marsanne Blend/Rosé*</i>	24
Grilled Baby Cos, Shaved Parmesan, Native Thyme, Croutons, Pancetta Lardons, Caesar Dressing GF/O <i>Add Chicken</i>	19
<i>Chardonnay/Rosé*</i>	8
Salt and Pepper Squid, Mixed Greens, Pickled Carrot, Cucumber, Sweet Soy, Chilli and Lime Dressing, Toasted Sesame GF, DF <i>Arinto/Riesling*</i>	24

MAINS

Fish of the Day, Carrot and Coconut Purée, Bok Choy, Crispy Shallots, Sweet Soy Caramel, Basmati Rice GF, DF <i>Chardonnay/Gruner Vetliner*</i>	35
200g Rump Steak, South Australian Shiraz Jus, Chimichurri, Chips, Rocket, Cherry Tomatoes DF <i>Cabernet Sauvignon/Syrah*</i>	36
Fish and Chips, House Made Tartare Sauce DF <i>Semillon/Sauvignon Blanc*</i>	29
Two Gulfs Crab, Fermented Chilli, Tomato, Angel Hair Pasta, Fried Shallots, Gremolata DF <i>Sangiovese/Grenache*</i>	36
Classic Reuben Sandwich - Corned Beef, Sauerkraut, Swiss Cheese, Russian Dressing on Dark Rye served with Chips or Salad GF/O, DF/O <i>Gewurztraminer/Pinot Noir*</i>	28
Chicken Burger - Southern Fried Chicken, Tomato, Lettuce Pickled Mango Mayo, Brioche Bun served with Chips or Salad <i>Sparkling Blanc de Blanc/Riesling*</i>	29
Pea and Pumpkin Potato Gnocchi, Mint, Fetta, Chilli, Gremolata GF, V <i>Sauvignon Blanc/Pecorino*</i>	28

DESSERT

Vanilla and Lemon Myrtle Panna Cotta, Red Wine Poached Orange, Candied Almonds DF, GF <i>Botrytis Riesling*</i>	13
Chocolate Brownie, Citrus Mascarpone, Red Wine Caramel GF <i>Fortified Shiraz*</i>	14

SIDES

Chips with Fermented Chilli Mayo DF, V, VE/O	6/12
Mixed Leaves Salad with Cherry Tomato, Pickled Carrot, Dijon and White Balsamic Vinaigrette DF, GF, VE	12
Sautéed Bok Choy, Grilled Lemon, Confit Garlic, Fried Shallots GF, V, VE	13

NIBBLES

Salted Mixed Nuts GF, VE	8
Marinated Olives GF, VE	8

CREATE YOUR OWN
CHARCUTERIE PLATTER

Select 3 items	24
Select 5 items	38
Select 7 items	52
Additional items	7

Select from the following items:

Cheese

Swag Ashed Chevre, Woodside Cheese Wrights, *Adelaide Hills, SA*
Onkaparinga Creamery Brie, *Mt Lofty Ranges, SA*
Mt Jagged Mature Cheddar, Alexandrina Cheese Co, *Fleurieu Peninsula, SA*
Monte Rosso Section 28, *Adelaide Hills, SA*
Onkaparinga Creamery Blue, *Mt Lofty Ranges, SA*

Charcuterie

Aged Chorizo, Spanish Style Air Dried Mild Pork, San Jose, *Newton, SA*
Flat Pancetta, Air Matured for 3 Months Pork Belly, San Jose, *Newton, SA*
Osso Collo, Cured and Air Matured Pork Scotch Fillet, San Jose, *Newton, SA*
Garlic Mettwurst, German Style Fermented and Smoked Beef and Pork, *Gawler, SA*
Wagyu Cecina, Spanish Style Air Matured Australian Wagyu Beef, *Mayura Station, SA*
Prosciutto, San Jose, *Newton, SA*

All Platters served with House Baked Bread, Quince Paste, Adelaide Plains Olives, Dried Fruit & Lavosh. Gluten-Free Crackers available.

FEED ME MENU

Can't decide? Let our chefs take you on a food journey, with a selection of dishes from our menu to create the ultimate Australian dining experience.

Minimum 2 People. Please allow 1.5 hours for the experience.

Feed Me Menu (Shared Tasting Experience)	70 per person
Paired Wine add on (4 Wines, Tea and Coffee)	40 per person
Cheese Board add on (2 Cheeses, Quince Paste, Lavosh) <i>Cheese Board only available as part of Feed Me Menu</i>	16 per person