

SNACKS & STARTERS

SOURDOUGH	8
whipped butter and sea salt (nf) (v)	
OLIVES	8
SPICED NUTS (df) (gf)	6
OYSTERS	6 each (min of 6)
- natural served with lemon (gf) (df) (nf)	
- green apple mignonette, shallots, balsamic pearls (gf) (nf) (df)	
- tempura, wasabi mayo, shichimi pearls (dfo) (nf)	
ABROLHOS ISLAND SCALLOP	9 each (min of 3)
harissa roasted carrot puree, pancetta crumb (nf) (gf) (df)	
KINGFISH CEVICHE	29
grapefruit, snowpea, radish slaw, fingerlime pearl (df) (gf) (nf)	
CONFIT LINLEY VALLEY PORK BELLY	29
beetroot puree, glazed figs, crackling, watercress (gf) (nf) (df)	
CHARGRILLED FREMANTLE OCTOPUS	29
yellow split pea dahl, preserved cherry tomatoes, coriander (gf) (nf) (dfo)	
BEEF TARTARE	29
cornichon, quail egg, house made beer mustard, potato crisps (gf) (nf) (df)	
GRILLED TIGER PRAWNS	29
kohlrabi and asparagus remoulade, baby capers, sumac crème fraiche (gf) (nf)	
CORN AND JALAPEÑO FRITTER	26
corn and jalapeno fritter, preserved lemon labneh, pickled salsa, coriander (vegan) (nf) (gf)	
LA DELIZIA STRACCIATELLA	27
dulkah, pickled grapes, grape chutney, roasted macadamia, house sea salt lavosh, sourdough (nfo) (gfo)	
WAGIN DUCK LIVER PARFAIT	28
pedro ximenez jelly, orange marmalade, charcoal brioche bun (nf) (gfo)	
CRAYFISH LINGUINE	35/49
house made saffron pasta, pernod, cherry tomato, avocado (nf)	

APERITIF

FRENCH TART	20
Vodka, vanilla Galliano, St Germaine, lime, grapefruit	
APEROL SPRITZ	20
Aperol, Prosecco, soda, orange	
NEGRONI	20
Gin, Campari, sweet Vermouth, orange	

COCKTAILS

PEACHY KEEN	20
Jack Daniels, peach puree, mint, lemon juice	
ULTRAVIOLET	20
Gin, housemade blueberry and lavender syrup, fresh lemon	
CRIMSON LADY	20
Gin, Limoncello, fresh lemon, hibiscus, basil	
JALAPEÑO TOMMY'S MARGARITA	20
Jalapeño and peppercorn infused tequila, agave, fresh lime	
MAPLE OLD FASHIONED	20
Bourbon, maple syrup, orange bitters	

MAINS

GRILLED MARKET FISH	MP
cannellini bean puree, butter poached asparagus, daikon slaw (gf) (nf)	
CAULIFLOWER AND SAFFRON RISOTTO	38
charred cauliflower steak, courgette, broad bean, Persian feta (vgo) (nf) (gf)	
ROASTED HALF WAGIN DUCK	55
bok choy, gai lan, sesame, mandarin sauce (nf) (df) (gf)	
AMELIA PARK LAMB RACK	57
cauliflower, broccolini, cranberry, smoked almond and fregola salad, lemon rosemary crumble (dfo)	
GRILLED CONE BAY BARRAMUNDI	49
chervil and dill vichyssoise, sous vide butter leeks, herb salad (nf) (gf)	

FROM THE CHARGRILL

HARVEY BEEF RESERVE FILLET 220g 100 DAY GRAINFED	60
Jerusalem artichoke puree, black garlic salsa verde, sweet potato crisp, red wine jus (gf) (nf)	
HARVEY BEEF RESERVE SIRLOIN 300g 100 DAY GRAINFED	59
triple cooked chips, smoked mushrooms, crispy kale, peppercorn sauce (gf) (nf) (dfo)	
STIRLING RANGES BLACK ANGUS RIB EYE 450g	80
served medium rare, honey roasted brussel sprouts, guanciale, bordelaise sauce (gf) (nf)	
STOCKYARD WAGYU SIRLOIN (BMS 9+) 250g	99
served medium rare, blistered truss cherry tomatoes, truffle mustard, Perigueux sauce (gf) (nfo)	

SIDES

DUCK FAT POTATOES	16
rosemary gremolata, chipotle sour cream (dfo) (gf) (nf)	
ROASTED HEIRLOOM BABY CARROTS	16
maple and brandy gastrique, toasted macadamia (gf) (nfo) (vegan)	
ROASTED PUMPKIN AND QUINOA SALAD	16
harissa goat feta, pepitas, sultana, mustard vinaigrette (gf) (dfo) (nf) (v)	
HEIRLOOM TOMATO SALAD	16
house made ricotta, balsamic pearls, tarragon oil, tomato water vinaigrette (gf) (dfo) (nf) (v)	
CHARRED BROCCOLINI	16
green chilli and lime yoghurt, toasted almonds (nfo) (gf) (v)	

WINE OF THE MONTH

CHARLES PELLETIER BRUT "BLANC DE BLANCS", BURGUNDY, FRANCE 70 (750ml)
A delightful blanc de blancs, this is beautifully fragrant on the nose showing lemon zest, white peach and floral with elegant yeast complexity. The palate is focused and finely textured with flowing mouthfeel, finishing long and delicately crisp. A wonderful alternative to Champagne offering excellent value. A perfect pairing for our Pork Belly, Seafood and Cheese selection.

HAHNDORF HILL ROSE, ADELAIDE HILLS, SA 2022 60 (750ml)
Hand-picked fruit, gently crushed. Free-run juice fermented in stainless steel with cultured yeasts. Delicate is the middle name of this breezy, summery rosé with its dusty strawberry scent, honeydew melon and mandarin skin aromas. Walks a fine, straight line of soft, juicy acidity across the palate. Enjoy this delightful wine with salads, spicy foods, soft cheeses, and light poultry dishes.