

House-made bread and butter	8
Coriole olives (v) (vg) (gf)	8
Oysters (Smoky Bay), Nori, Sesame, Lime (gf)	4 each
Pumpkin hummus, toasted seeds, onion jam, sage (v) (vg) (gf)	16
Buffalo curd, beetroot, pomegranate, almond (gf)	18
Kangaroo tartare, chilli ferment, saltbush (gf)	20
Cavatelli pork, leek, parmesan	29
Beef sirloin, preserved eggplant, brussels sprout (gf)	38
Coorong mullet, velouté, fennel, nasturtium verde (gf)	40
Roasted potatoes, rosemary salt and vinegar (gf) (v) (vg)	12
Kale salad, yoghurt, pickled onion, goat chèvre crumb	13
Carrot cake, caramel, cracker, spiced ricotta cream	16
Adelaide Hills cheese, seasonal fruit paste, lavosh	36
Feed Me Menu	95
<i>Add five paired wines</i>	55

(gf) gluten free (v) vegan (vg) vegetarian | Please note no split bills.

WINTER IN OUR GARDEN

nasturtium | Jerusalem artichoke | sage | mint | rainbow chard | chicory | bay leaves