



CHEF'S TASTING MENU

5 COURSE – 75 PER PERSON

House baked bread, cultured butter, herb salt
Buffalo curd, root vegetables, fragrant herbs
Calamari, fennel, coastal herbs
Kangaroo, macadamia, native thyme, zucchini

Beef, onions, eggplant, persillade
Garden leaves, ricotta salata, cucumber vinaigrette
Potatoes, chicken salt

Summer fruits, vanilla, anise

Add five paired wines - 50 per person

CHEF'S TASTING MENU

7 COURSE – 95 PER PERSON

House baked bread, cultured butter, herb salt
Coriole Olives and Snacks

Buffalo curd, root vegetables, fragrant herbs
Calamari, fennel, coastal herbs
Prawns, carob miso beurre monte, finger lime
Kangaroo, macadamia, native thyme, zucchini

Beef, onions, eggplant, persillade
Garden leaves, ricotta salata, cucumber vinaigrette
Potatoes, chicken salt

Summer fruits, vanilla, anise
Adelaide Hills cheese, vincotto, lavosh
Petit four

Add five paired wines - 50 per person

SHARED PLATES

House baked bread, cultured butter, herb salt	6
Marinated Coriole olives	8
Blue swimmer crab, sorrel, buttermilk	8
Buffalo curd, root vegetables, fragrant herbs	16
Calamari, fennel, coastal herbs	18
Beef, onions, eggplant, persillade	42
Garden leaves, ricotta salata, cucumber	12
Potatoes, chicken salt	12
3 Adelaide hills cheeses, fruit, nuts, lavosh	26

Please note, 10% surcharge applies on public holidays, please no split bills.

SUMMER IN OUR GARDEN

zucchini | warrigal greens | sorrel | chicory | pink pepper | nasturtium | cumquat | marigold | fennel | yarrow | radicchio | kale | cucumber