



CHEF'S TASTING MENU

5 COURSE - 75 PER PERSON

House baked bread, cultured butter, herb salt
Asparagus, buffalo curd, broad bean, cumquat
Calamari, nduja, lemon, pearl pea
Kangaroo, macadamia, native thyme, kohlrabi

Beef, celeriac, onions, oyster sauce
Garden leaves, ricotta salata
Potatoes, herb vinaigrette

Chocolate, almond, orange

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

Asparagus, buffalo curd, broad bean, cumquat
Calamari, nduja, lemon, pearl pea

Wood roasted chicken, mushrooms, rainbow chard
Kangaroo, macadamia, native thyme, kohlrabi

Beef, celeriac, onions, oyster sauce
Garden leaves, ricotta salata
Potatoes, herb vinaigrette

Chocolate, almond, orange
Adelaide Hills cheese, medlar, lavosh
Petit four

Add five paired wines - 50 per person

SHARED PLATES

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| House baked bread, cultured butter, herb salt | 6 |
| Marinated Coriole olives | 8 |
| Blue swimmer crab, sorrel, buttermilk | 8 |
| Oysters natural with lemon (6) | 22 |
| Wood grilled oysters, bay leaf oil, chilli (6) | 22 |
| Calamari, nduja, lemon, pearl pea | 18 |
| Wood roasted chicken, mushroom, chard | 18 |
| Kangaroo, macadamia, native thyme, kohlrabi | 20 |
| Beef, celeriac, onions, oyster sauce | 42 |
| Garden leaves, ricotta salata | 12 |
| Potatoes, herb vinaigrette | 12 |
| 3 Adelaide hills cheeses, fruit, nuts, lavosh | 26 |

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

SPRING IN OUR GARDEN

artichoke | warrigal greens | sorrel | chicory | pink pepper | nasturtium | cumquat | marigold | broad beans | yarrow | radicchio | kale | asparagus