

SUMMER IN OUR GARDEN

Zucchini | Warrigal greens | sorrel | chicory | pink pepper
mulberries | tomatoes | cucumbers | ice plant

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| House baked bread, cultured butter, herb salt | \$ 6 |
| Marinated Coriole olives | \$ 8 |
| Blue swimmer crab, sorrel, buttermilk (2 per serve) | \$ 8 |
| Chevre, citrus, grissini | \$10 |
| Zucchini carpaccio, tomato, fresh curds, whey | \$14 |
| Chicken, savoy cabbage, chicken crumb, thyme | \$18 |
| Calamari, potato, pancetta, seaweed, | \$18 |
| Kangaroo, macadamia, quandong, pepper leaf | \$20 |
| Dry aged beef, eggplant, onions, horseradish leaf | \$42 |
| Potatoes, chicken salt, rosemary | \$12 |
| Salad of leaves, burnt peach, ricotta salata | \$12 |
| 3 Adelaide hills cheeses, fruit, nuts, lavosh | \$26 |

CHEF'S TASTING MENU

5 course \$75

House baked bread, Coriole olive oil

Zucchini carpaccio, tomato, fresh curds, whey

Calamari, potato, pancetta, seaweed,

Kangaroo, macadamia, quandong, pepper leaf

Dry aged beef, eggplant, onions, horseradish leaf, jus

Garden leaves, burnt peach, ricotta salata

Potatoes, chicken salt, rosemary

Chocolate, smoked jelly, plum, anise, 30 year old

Coriole vincotto

7 course \$90

House baked bread, Coriole olive oil

Snacks

Zucchini carpaccio, tomato, fresh curds, whey

Calamari, potato, pancetta, seaweed,

Kangaroo, macadamia, quandong, pepper leaf

Chicken, savoy cabbage, chicken crumb, thyme

Dry aged beef, eggplant, onions, horseradish leaf, jus

Garden leaves, burnt peach, ricotta salata

Potatoes, chicken salt, rosemary

Chocolate, smoked jelly, plum, anise, 30 year

Coriole vincotto

Adelaide Hills cheese, mulberries, lavosh

Add 5 paired wines \$50 per person

No split bills | 10% surcharge on public holidays