

WINTER IN OUR GARDEN

Jerusalem artichoke | warrigal greens | sorrel | chicory | pink pepper
pumpkin | marigold | karkalla | yarrow | radicchio | kale

SMALL PLATES

House baked bread, cultured butter, herb salt	\$6
Marinated Coriole olives	\$8
Blue swimmer crab, sorrel, buttermilk	\$8
Half a Dozen oysters natural with lemon	\$18
Mussels, fennel, wakame, crisp bread	\$18
Kangaroo, karkalla, muntries, hay emulsion	\$20
Beef, BBQ leaves, grains, whey fermented onions	\$42

CHEF'S TASTING MENU

Add five paired wines \$50 per person

5 course \$75 per person

House baked bread, cultured butter, herb salt
Kohlrabi, pear, fresh curds, pink pepper
Mussels, fennel, wakame, crisp bread
Nature's chicken, apple and wild plants

Beef, BBQ leaves, grains, whey fermented onions
Pumpkin and ricotta salata
Potatoes, herb vinaigrette

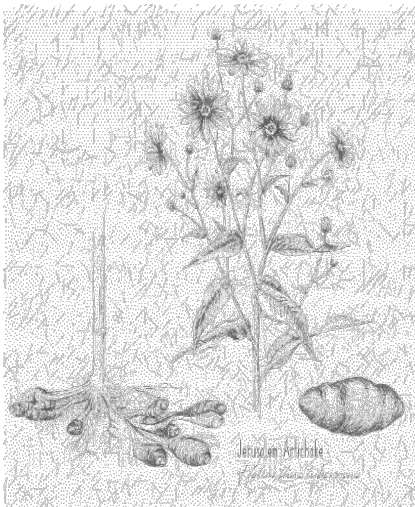
Citrus, vanilla, caramel sunchoke, chocolate

7 course \$95 per person

House baked bread, cultured butter, herb salt
Kohlrabi, pear, fresh curds, pink pepper
Mussels, fennel, wakame, crisp bread
Nature's chicken, apple and wild plants
Kangaroo, karkalla, muntries, hay emulsion

Beef, BBQ leaves, grains, whey fermented onions
Pumpkin and ricotta salata
Potatoes, herb vinaigrette

Citrus, vanilla, caramel sunchoke, chocolate
Adelaide Hills cheese, medlar, lavosh



Sorry, no split bills

10% surcharge applies on public holidays