

WINTER IN OUR GARDEN

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

SHARED PLATES

House baked bread, cultured butter, herb salt	\$6
Marinated Coriole olives	\$8
Blue swimmer crab, sorrel, buttermilk	\$8
Calamari, coral mushroom, seaweed	\$18
Natures chicken pithivier, savoy cabbage	\$20
Kangaroo, karkalla, muntries, hay emulsion	\$20
Beef, celeriac, onions, oyster sauce	\$42
3 Adelaide hills cheeses, fruit, nuts, lavosh	\$26
Potatoes, herb vinaigrette	\$12

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, buffalo curd, pink pepper
Calamari, coral mushroom, seaweed
Kangaroo, karkalla, muntries, hay emulsion

Beef, celeriac, onions, oyster sauce
Greens, ricotta salata
Potatoes, herb vinaigrette

Citrus, vanilla, caramel sunchoke, chocolate

7 course \$95 per person

House baked bread, cultured butter, herb salt
Coriole Olives
Kohlrabi, pear, buffalo curd, pink pepper
Calamari, coral mushroom, seaweed
Natures chicken pithivier, savoy cabbage,
Kangaroo, karkalla, muntries, hay emulsion

Beef, celeriac, onions, oyster sauce
Greens, ricotta salata
Potatoes, herb vinaigrette

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

No split bills

10% surcharge applies on public holidays