

House-made bread and butter	8
Coriole olives (v) (vg) (gf)	8
Buffalo curd, beetroot, carrot, chives (gf) (vg)	18
Kingfish crudo, kohlrabi, green chilli, garlic (gf)	20
Pumpkin hummus, toasted seeds, onion jam (v) (gf)	16
House made pasta, kale, mascarpone, prosciutto, parmesan (vgo)	29
Scotch fillet, charred carrot, leek, buffalo feta	40
Coorong mullet, fennel, spring onion, lemon thyme (gf)	38
Roasted potatoes, rosemary salt and vinegar (gf) (v)	12
Leaf salad, radish, garden herb vinaigrette (gf) (v)	13
Vanilla Parfait, caramelised white chocolate, fig, quince (gf)	16
Frangipane, apple, macadamia, buffalo yoghurt, cumquat	16
<i>*Please enquire for dietary specific dessert options</i>	
Adelaide Hills cheese, seasonal fruit paste, lavosh	36

### **Feed Me Menus**

80 per person

*Add 4 paired wines 45 per person*

95 per person

*Add 5 paired wines 55 per person*

*Please advise staff of any dietary requirements*

### **AUTUMN IN OUR GARDEN**

lemon thyme | pear | figs | cumquat | apple | quince | warrigal greens