

House-made bread and butter	8
Coriole olives (v) (vg) (gf)	8
Oysters (St Peter's Island), shallot, cucumber (gf)	4 each
Pumpkin hummus, toasted seeds, onion jam (v) (vg) (gf)	16
Buffalo curd, snow pea, warragal greens, nduja pangrattato, pickled garlic	18
Port Lincoln Sardines, raisins, garden herbs, shallot, blackened lime (gf)	20
House made pasta, asparagus, peas, mint, lemon, cream parmesan (vo)	29
Beef scotch fillet, brussel sprouts, caramelised onion	40
Braised squid, mushroom XO, sesame, lions mane mushroom	38
Roasted potatoes, rosemary salt and vinegar (gf) (v) (vg)	12
Kale salad, radish, garden herb vinaigrette (gf) (v)	13
Beetroot and chocolate cake, avocado mousse (v)	16
Vanilla parfait, apple, currants	16
Adelaide Hills cheese, seasonal fruit paste, lavosh	36

#### FEED ME MENUS

80 per person

*Add 4 paired wines 40 per person*

95 per person

*Add 5 paired wines 55 per person*

#### SPRING IN OUR GARDEN

asparagus | nasturtium | coriander | mint | rainbow chard | dill | bay leaves | pea