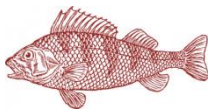




ENTREES

House Made Garlic Bread Loaf	8
Antipasto Platter	
House Dips, Pita Bread, Cured Meats, Olives, Chorizo, Mushrooms	24
Blue Swimmer Crab & Prawn Fritters	
Green Papaya Salad	18
Roast Duck (gf)	
Miso Broth, Tofu, Shitake Mushroom	16
Twice Cooked Pork Belly	
Smoked Chilli Beetroot Coulis	16
Crispy Halloumi Salad (v)	
Pomegranate, Heirloom Tomatoes, Cous Cous	14
Arancini (v)	
Confit Fennel, Caramelised Onion	3 ea



MAINS

Atlantic Salmon Steak	
Seared Scallops, Leek Puree	36
Slow Cooked Pinot Lamb Shank	
Pearl Onions, Crispy Pancetta, Saffron Polenta.	30
Duck Leg Hot Pot (gf)	
Bok Choy, Choysum, Pickled Vegetables	32
Massaman Chicken Curry (gf)	
Sweet Potato, Lychee, Peanut Sambal, Steamed Rice	29
Butternut & Spinach Lasagne (v)	
Bocconcini, Jerusalem Artichoke	26



FROM THE GRILL

300g Coorong Angus Sirloin Steak	33
280g Coorong Angus Scotch fillet	35
400g Coorong Angus T-Bone	33
Spice Rubbed Pork Rib-Eye on the bone	24
Chermoula Chicken Breast	24
<i>Served with Jus, Café de Paris Butter and House Relish</i>	



SIDES

Duck Fat Potato Wedges	9
Steamed Coconut Rice	9
Garlic Potato Mash	9
Fries, Dukkah, Aioli	9
Steamed Seasonal Greens, Herb Crumb	9
Greek Salad	9



DESSERT

Dark Chocolate Mousse	
Lemongrass Custard, Brown Sugar Shortbread	14
Orange Blossom Crème Brulee	
Citrus Zest, Seasonsal Fruit Salsa	14
Fig & Date Pudding	
Butterscotch Sauce, Whipped Mascarpone	14
Cheese Board	
Fruit Paste, Lavosh, Dried Fruit	14
Dessert Tasting Plate	32