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**CHEFS SHARED SELECTION, LET OUR CHEFS DO THE THINKING FOR YOU [min 2 people] \$65**

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| SOUTH AUSTRALIAN OYSTERS<br>SMOKED WITH WHIPPED FETTA, CHIVES, HERB OIL<br>GRILLED WITH LEMON & THYME BUTTER, PANCETTA, HERB CRUMB | THREE- \$14 SIX - \$26 TWELVE - \$48 |
| PAN SEARED AUSTRALIAN HALF SHELL SCALLOPS<br>SWEETCORN PUREE, CHORIZO, PRESERVED CHILLI, PAPRIKA                                   | THREE- \$18 SIX - \$33 TWELVE - \$60 |
| MARINATED LOCAL OLIVES [gf vg]   | 8                                    |
| SA KING PRAWN TOAST, AIOLI, FENNEL, SHALLOT, DILL, YUZU [df]   | 8                                    |
| HOUSE MADE FOCACCIA, CHICKEN SKIN BUTTER, SMOKED SEA SALT [dfo]  | 10                                   |
| FRIED MANCHEGO CHEESE, SPICED HONEY [v]  | 15                                   |
| KINGFISH SASHIMI, NAM JIM, MANGO, CORIANDER, MINT, SESAME, NORI RICE CRISP [gf, df]  | 22                                   |
| CURED PORK, PICKLED PUMPKIN, SALSA VERDE, FRESH MOZZARELLA, VINCOTTO [gf, df]  | 19                                   |
| TEMPURA SEASONAL VEGETABLES, BASIL, SMOKED CHILLI AIOLI [gf, df, vgo]  | 18                                   |
| LEMON MYRTLE CRUSTED SQUID, PEPPERBERRY AIOLI, PICKLED CELERY [gf, df]   | 20                                   |
| ROASTED CARROT SALAD, PERSIAN FETTA, SHALLOTS, MINT, BLACK DUKKAH [gf, v]  | 16                                   |
| LINGUINE, AUSTRALIAN PRAWN, CRAB MEAT, GARLIC, ONION, DILL, CHAMPAGNE SAUCE  | 38                                   |
| CASARECCE PASTA, PORK, CAVOLO NERO, PANGRATTATO, CHILLI, PECORINO [dfo]  | 32                                   |
| MARKET FISH  | POA                                  |
| CHAR GRILLED STRIPLOIN, KIPFLER POTATOES, GREEN BEANS, HORSERADISH BUTTER, JUS [gf, dfo]   | 45                                   |
| CRUMBED BABY EGGPLANT, TOMATO SUGO, ROCKET PESTO, FIOR DI LATTE, PICKLED SHALLOTS [vgo]  | 32                                   |
| DUCK BREAST, PUMPKIN, GINGER, FENNEL, CHILLI, AISEN HERBS, CRISPY SHALLOTS, CHARRED PINAPPLE [gf, df]                              | 39                                   |
| HEIRLOOM TOMATO SALAD, FRIED RED ONION, BASIL, CROUTONS, GUINDILLA PEPPERS,  | 16                                   |
| HOUSE MADE RICOTTA [v, vgo]  |                                      |
| CHIPS, NOSTIMINI SALT, HOUSE SPICED KETCHUP [gf, vg]   | 12                                   |
| WHITE CHOCOLATE & RASPBERRY SEMIFREDDO, PISTACHIO, BERRIES [gf, v]   | 16                                   |
| GREEN APPLE SORBET, BLOOD ORANGE SORBET, LIMONCELLO GLAZED PINEAPPLE, PASSIONFRUIT [gf, v]   | 15                                   |
| CHOCOLATE CREMEUX, CARAMEL, TOASTED ALMONDS, SESAME, POPPY SEED [gfo, v]   | 16                                   |
| CHEESE SELECTION - WASHED RIND, CASHEL BLUE OR CLOTHED ASHED CHEDDER [gfo]   | 3 FOR 38 OR 15 EA                    |

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15% SURCHARGE ON A PUBLIC HOLIDAY

PLEASE ADVISE STAFF OF ANY DIETARY RESTRICTIONS

[GF] GLUTEN FREE - [DF] DAIRY FREE [GFO] GLUTEN FREE OPTION - [DFO] DAIRY FREE OPTION