

small plates

baked organic sourdough mini loaf with local butter (serves 4)	v 6.9
organic sourdough char-grilled with a side of goat curd & thyme oil (serves 4)	v 6.5
salted barramundi brandade with grilled ciabatta	10.9
dips of roasted beetroot curd, spiced carrot & labneh, tomato & white anchovy tapenade with dukkah rubbed pita bread	14.0
duck & vegetable filo cigars with a tangy plum sauce	10.9
natural oysters with lemon & lime wedges (5)	g 11.0
grilled oysters topped with tea smoked salmon béchamel & fino béarnaise (5)	14.0
lamb filled cabbage rolls with winter mixed bean & herb braise	g 10.9
pork & apple briks with turmeric yoghurt & mint	12.5
grilled haloumi, caramelised spanish onion salsa & kalamata olives	g v 12.5
sweetcorn & coriander fritters with capsicum relish	v 12.5

medium plates

forest mushroom risotto with truffled crème fraiche, chive & parsley	g v 15.5
rabbit & lentil pie with herb yoghurt, fennel & roast tomato salad	14.9
salt & pepper st. vincent gulf squid with chilli, coriander & aioli	15.9
grilled smoky bay oysters with double smoked bacon & our own spicy sauce (10)	g 24.0
spencer gulf fish cakes with turmeric yoghurt & tomato jam	13.9
aromatic burmese duck leg curry with coconut rice & eggplant chutney	g 17.5
house made gnocchi with pumpkin, peas, chervil & smoked tomato	v 16.9

large plates

twice cooked skinless berkshire pork belly (250g) on red cabbage, apple, potato & grain mustard mascarpone	g 28.9
kangaroo fillet (200g) with sweet potato galette, fetta & a lentil & bacon glaze	g 27.9
almond & marjoram crumbed beef with greens, potato mash & lemon butter	25.9
lamb shank on potato gnocchi with mushrooms & herbed béchamel	26.5
roasted chicken breast on parsnip purée, leeks, carrots & sticky tarragon sauce	27.9
king crab pappardelle tossed in a light tomato & cream sauce with chilli & basil	27.5
crisp skin duck on chinese broccoli, pickled mandarin & spiced syrup	g 32.9
seared good fortune bay barramundi fillet zucchini, eggplant, pine nut & petite herb compote, red pepper sauce	g 29.9
pale ale battered fish filets, fries, salad & a caper & lemon aioli	25.9
clare valley beef fillet 220g*	g 32.5
limestone rib eye - bone in 400g*	g 42.5
*both the fillet & rib eye are served with pea mash, smoky leek & port glaze	
naracoorte porterhouse 300g with beer battered fat chips, café de paris butter & broccolini	36.5

sides

green beans & broccoli with spiced plum sauce	v 8.0
fries with Nostamini seasoning & garlicky mayonnaise	g v 8.0
persian fetta salad of local leaves & dates	v 9.0
crunchy potatoes, rosemary & murray river salt	g v 8.0

desserts

dessert tasting plate: dark chocolate mousse, lemon & saffron cheesecake, yoghurt panna cotta	14.9
dark chocolate mousse with salted caramel, pistachio tuille & olive oil jam	13.5
iramisu-traditional Italian "pick me up" layers of coffee, sponge & mascarpone	12.5
rhubarb & strawberry crumble served with double cream & vanilla bean anglaise	13.5
lemon & saffron cheesecake with ginger crisp & vanilla poached pear	13.5
cheese plate: a selection of fine cheeses served with house made accompaniments	22.9
affogato: vanilla ice cream with a shot of espresso coffee	7.9
add your favourite liqueur	15.9
petit fours: caramel slice, house made chocolate truffle, chocolate cup filled with hazelnut praline	per person 6.9

g - gluten free v - vegetarian

Payment by credit cards welcomed, Diners and Amex attract a 2.5% surcharge