



Chef's Sharing Menu

Potato & Rosemary Cob, EVOO, Cultured Butter, Balsamic Glaze

Starters

Angus Beef Tartare, Horseradish, Sourdough

Spencer Gulf Prawn Cocktail, Baby Cos, Avocado, Marie Rose Sauce

Roasted Baby Beetroot, Citrus Beet Puree, Persian Feta Cream, Hazelnut Crumbs

Mains

Spring Water Robarra Whole Barramundi, XO Butter, Leek, Choy Sum, Chilli Ginger Sweet Soy

Twice Cooked Margra Lamb Shoulder, Master Stock, Hoisin Miso Glaze, Rosemary

Gnocchi, Spicy Chunky Tomato Sauce, Kalamata Olives, Capers

Sides

Chips, Oregano, Paprika

Charred Broccolini, Cajun Spice, Almonds, Sumac Yoghurt, Honey

House Salad, Cos, Witlof, Rocket, Radicchio, Pickled Fennel, White Balsamic

Dessert

Bread and Butter Pudding, Rum and Raisin Ice Cream

Vanilla Bean Crème Brûlée, Ricciarelli