

Our Table

Chefs Selection of 4 courses with paired Heritage Wines* / \$95 per person

Our Menu is designed for sharing.

We serve medium sized dishes & recommend 2-3 per person

FROM OUR GARDENS

Pumpkin gnocchi, broad bean, almond, lemon & sage	15
Kipfler potato, baked onion, capsicum & parmesan.....	13
Eggplant, chickpea, cucumber salad	12

FROM OUR WATERS

Coorong mullet, white pea, fennel, herb & fetta.....	23
Citrus cured kingfish, dill cucumber & lime yoghurt.....	22
Mussels, tomato & basil broth, focaccia.....	18

FROM OUR FARMERS

Chargrilled quail, freekeh & beetroot salad.....	25
Beef fillet, oyster mushroom, olive & rocket tapenade.....	26
Pork belly, chorizo, sweet corn & our verjuice dressing.....	24

OUR DESSERTS

Coffee parfait & wattle seed ice cream	13
Stone fruit, lemon curd, meringue, berries	14
Salted chocolate tart, mulberry, beetroot & dark chocolate ice cream	14

Please advise staff regarding any dietary requirements

Produce for our menu is sourced from our kitchen garden & local suppliers

* Minimum 2 people, full tables only

Heritage Wines: Steingarten Riesling, Lyndale Chardonnay, Bungalow Lane Cabernet Sauvignon, Centenary Hill Shiraz