

MENU

- Turkish Bread**, olives, goat's curd, olive oil 15.9
- Coffin Bay Oysters**, (min 3) Natural or Crispy Fried 11.4 or 12.6
- *Roast Beetroot**, goats cheese, herbs, umami sunflower seeds, vincotto 14.9
- *Pickled Goolwa Pipis**, blue mussels, Coorong Mullet Escabeche, pickled octopus 16.9
- Many Mushrooms**, sautéed mushroom medley porcini cream, truffle oil, house made lavosh 16.9
- Salt & Sichuan Pepper Squid**, chilli, garlic, spring onion, coriander 17.9 / 27.9
- *Vegetarian Antipasto**, assorted seasonal vegetables, smoky eggplant dip, bread 18.9
- Charcuterie Plate**, selection of cured and smoked meats, cornichons, caper berries, bread 20.90
- Chicken Liver Party**, chicken liver parfait with homemade lavosh 15.9
- Seafood Chowder**, mussels, cockles, prawn & fish, crusty bread 14.9
- Fresh Fig + Tea Smoked Duck Breast**, with rocket and sherry vinaigrette 16.9

AND A BIT MORE.....

- Thai Red Curry Duck Leg**, lychees, cherry tomato, jasmine rice 28.9
- *Chargrilled Beef Fillet Steak**, duck fat kipfler potato, beans, red wine jus or green peppercorn sauce 37.9
- *Grilled Kingfish**, Pernod cream, roast fennel, saute potato, beans 30.9
- *Chicken Saltimbocca**, Chicken fillet, crisp prosciutto, soft polenta & burnt sage butter 27.9
- Beer Battered Flathead**, chips, cos, buttermilk dressing 27.9
- *Imam Bayildi**, eggplant, chickpeas, tomato, mint, baby spinach 24.9
- *Roasted Pear, walnuts, mixed leaves** 9.5
- *Steamed Greens** 9.5
- Chips & Aioli** 9.5
- Cauliflower Gratin** 9.5

* Gluten free option available, please advise

Open for dinner Sunday 10th June – long weekend! Book now!!

We don't serve fast food....we serve fresh food as fast as we can

JUST DESSERTS

- Sticky Date Pudding**, butterscotch sauce, vanilla ice-cream 12.9
Bruleed Lemon Tart, whipped cream, blueberries 12.9
Warm Chocolate Fondant, vanilla bean ice-cream – allow 15 minutes 12.9
Apple & Rhubarb Crumble, whipped cream – allow 15 minutes 12.9
***Affogato Special with liqueur** 15

Dessert is like a feel good song, the best ones make you dance!!

Three Cheeses 30.9 **One Only** 15

La Vera Adele Blue - Caramelised fig
Red Square Washed Rind Brie - Relish
South Cape Vintage Club Cheddar – Apple

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THE FINISHING TOUCH

Spring Seed Organic "Sweet Pea" Moscato	7.5
Schluck White Fortified	6
Rockford PS Marion Tawny Port	8
Penfolds Port	8
Seppeltsfield Liqueur Tokay / Muscat	8
Valdespino – Spanish Black Sherry	8
Bremerton Ciel	8
Patrick "Jessie" Botrytis Riesling	12/55
Mitchell Noble Semillon	7/33
Cognac 30ml/60ml	9/18
Irish or liqueur coffee	12.5

Wildfire Organic Tea or Monjava coffee made with Fleurieu milk

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