

starting off

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| Clappis bread & housemade salted butter | 3 |
| Filone baked in housemade garlic butter | 8 |
| Pot of warmed Brian's olives with dukkah & Hardings virgin olive oil | 12 |
| Crumbed Brian's green olives filled with feta & oregano with paprika aioli | 15 |
| Portabello baked mushroom, roast pumpkin, Danish fetta, wrapped in Filo pastry with basil pesto | 15 |

bit smaller

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| Duck liver pâté, cornichons with fig & walnut bread | 20 |
| Seasonal vegetarian risotto | 25 |
| Seasonal vegetarian risotto with chorizo | 30 |
| Boston Bay mussels sautéed with aromatic herbs & chilli, tomato concasse & white wine & garlic bread | 30 |
| Vegetable moussaka, tomato concasse & crumbled fetta | 25 |

bit bigger

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| Fish of the Day | POA |
| Potato gnocchi, Onkaparinga Dairy goats chevre, Swiss brown mushroom, broccolini, porcini butter, salsa verde | 30 |
| Chermoula chicken breast, date pistachio farce , lemon rice, avocado, mandarin & rocket salad with honeyed sour cream | 36 |
| Free range pork belly, roasted pear, apple & onion puree, pork & apple cigar, apple cider reduction, caramelised pineapple & herb salad, crackling | 38 |
| Red Poles slow cooked winter braise | 36 |
| Grilled S.A. sirloin with Boullinger potatoes, mushroom ragu, beef jus & bacon jam butter | 40 |

bit on the side

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| Croquettes of the day | 12 |
| Mixed green vegetables, salsa verde, roasted almonds | 10 |
| Cauliflower gratin | 12 |

udder stuff

Selection of 3 cheeses – please ask wait staff for selections available
Single selection is \$15
Selection of 2 is \$24
All 3 cheeses are \$30 *all cheese served with quince paste, pear & house made bread
Gluten free bread/crackers available on request

sweet as

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| Spekulaas pannacotta with cardamom ice cream, cream & spekulaas biscuits | 15 |
| Sticky date pudding with date jam, caramel sauce & vanilla ice cream | 15 |
| Passionfruit coconut pudding with passionfruit coulis & curd & coconut ice cream | 15 |
| Affogato, vanilla ice cream, toffee & coffee bean shard, with liqueur of your choice | 15 |

The majority of our produce is sourced locally within the Fleurieu Peninsula or from our kitchen garden

No separate bills please