



### *entree*

Filone baked in house made garlic butter	8
Crumbed Brian's olives stuffed with almond & served with verde aioli	10
Platter with house made dukkah, Clappis bread & flatbreads & seasonal regional produce	30
Ginger & shallot pork dumplings with chicken consommé, finished with Asian greens	18
Cheesy roasted vegetable bake	18

### *mains*

Boston Bay mussels & sautéed pipis, with linguine finished in white wine & a fresh herb bouillabaisse	35
House made gnocchi with trio of mushrooms & broccolini finished with porcini butter	30
Seafood of the Day	POA
Braised free range pork belly, shallot & apple puree, buttered root vegetables with apple cider beurre blanc & crackling	37
Native pepper crusted kangaroo fillet on sautéed cabbage & bacon with duck fat kipfler potatoes & red wine jus	40

### *bit on the side*

Roasted duck fat potatoes	12
Mixed seasonal vegetables, salsa verde, roasted almonds	12

### *udder stuff*

Selection of 3 cheeses is \$35 - please ask wait staff for selections available  
Single selection is \$15 Selection of 2 is \$30  
\*all cheese served with quince paste, seasonal fruits & house made bread  
Gluten free bread/crackers available on request

### *vegan mains*

Keralan vegetable curry with cauliflower, pineapple and quinoa	30
Ginger and cashew tofu curry	30
Lemon and coconut jackfruit curry	30

The majority of our produce is sourced locally within the Fleurieu Peninsula or from our kitchen garden.  
No separate bills please