



Autumn Menu 2021

Head Chef: Sebastiano Romeo

entree

House made sourdough bread with home churned truffle butter			13
Ginger & shallot pork dumplings with chicken consommé, finished with Asian greens			18
Roasted beetroot & goats cheese arancini with lime & honey aioli			19
Hervey Bay scallops with caramelised leek, smoked bacon, sambal oil	½ dozen	19	38

mains

SA mussels, fresh herb tomato veloute, with charred Clappis bread			33
Celeriac & potato gnocchi, burnt butter, sage, roasted cauliflower & porcini puree	25		33
Slow cooked Grenache & oxtail ragu with pappardelle	30		37
Free range chicken breast, polenta cake, Adelaide Hills mushrooms bourguignon			37
Beer braised lamb shank, cinnamon & orange couscous, demi glaze, mint sauce			37
Fish of the Day			POA

bit on the side

Roasted baby potatoes, rosemary, confit garlic aioli			12
Mixed seasonal roasted vegetables with house made dukkah			12
Rocket & pear salad, candied walnuts, Seb's vincotto			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 seasonal fruits & house made bread

Gluten free bread/crackers available on request

vegan main

Coconut & turmeric vegan curry with Clappis flat bread			30
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The majority of our produce is sourced locally within the Fleurieu Peninsula or from our kitchen garden .

No separate bills please