



starting off

Clappis bread with house made salted butter	3
Filone baked in house made garlic butter	8
Crumbed Brian's olives stuffed with almond & served with verde aioli	10
Platter of Italian meats, trio of dips, Kalamata olives, marinated fetta, dukkah, Clappis bread & flatbread	30

entree

Cured Fleurieu venison with watercress, pickled carrot, radish & verde aioli	20
Warm beetroot tart tatin with goats chevre & green garden slaw	16
Ginger & shallot pork dumplings with chicken consommé, finished with Asian greens	18
Boston Bay mussels & sautéed pipis, with linguine finished in white wine & a fresh herb bouillabaisse and available as a main course for \$35	27

main

Dukkah crumbed Haloumi served on Fattoush salad & tahini dressing	30
Potato gnocchi, sautéed shallots & zucchini, finished with truffle salsa & pesto, topped with fried basil	30
Risotto with blistered cherry tomatoes, roast pumpkin & goats curd topped with carrot puffs	30
Fish of the Day	POA
Confit duck leg with fresh citrus, fennel & beetroot salad finished with a juniper spiced orange glaze	37
Braised free range pork belly, crackling, roasted apple & charred nectarine finished with pea puree	37
Native pepper crusted kangaroo fillet on rainbow chard with a rosella jus	38

bit on the side

Rocket, pear, fetta & roasted walnut salad with balsamic dressing	12
Herbed potatoes	12
Mixed green vegetables, salsa verde, roasted almonds	12

udder stuff

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

sweet as

Trio of chocolate delights – chocolate orange tart, peppermint cream & golden caramel bar	18
Lemon curd tart with Persian fairy floss, chocolate coated popping candy & vanilla & poppy seed tuille	15
Berry panna cotta, meringue kisses, honeycomb, sherbet & berry coulis	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.