



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 consomme, finished with Asian greens	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 kiffler potatoes & red wine jus	40

bit on the side

Roasted duck fat potatoes	12
Mixed green 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

sweet as

Trio of chocolate delights	18
Lemon and orange tart with cream	15
Warm apple and berry pie & vanilla bean 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.