

starting off

Clappis bread with housemade salted butter	3
Filone baked in housemade garlic butter	8
Crumbed Brian's olives stuffed with almond & served with verde aioli	10
Platter of Italian sausage, marinated vegetables, olive tapenade, frittata & house made flat bread	20

entree

Lamb bresola, herbed potato salad & shaved parmesan	18
Beetroot tart tatin with goats chevre & green garden slaw	16
Salmon gravalax, pickled radish, cucumber & watercress salad	18
Heirloom tomato carpaccio, mozzarella, fresh basil & basil oil	16

main

Dukkah crumbed Haloumi served on Fattoush salad & tahini dressing	28
Potato gnocchi, pesto & truffle salsa topped with parmesan foam	30
Pea, goats curd & asparagus risotto with shaved pecorina	28
(Add Chorizo)	32
Fish of the Day	POA
Marinated chicken with Moroccan couscous, preserved lemon, cherry tomato & herbs	37
Braised free range pork belly, crackling, apple & celeriac remoulade finished with apple cider jus	37
Pan roasted sirloin, heirloom carrots, housemade butter & jus	38

bit on the side

Baby cos lettuce with pickled red onions & sumac dressing	12
New potatoes with buttermilk dressing	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

Chocolate tart, chocolate ice cream & raspberry sherbet	15
Vanilla panna cotta with strawberry & rhubarb compote & almond biscotti	15
Coffee jelly topped with a cocoa nib wafer & Amaretti 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.