



SUMMER 2022

entrée

House made bread, local olives, dukkah, Strout Farm evo (GF available)	17
Soft cheese souffle, cauliflower, grapes, parsley, muscatels (GF)	17
Duck croquettes, mustard seed mayonnaise, apricot chutney (GF)	19
Gin and turmeric cured salmon, capers and red onion salsa, dill crème fraiche	19

main

SA mussels, laksa and coconut broth, Asian greens, rice noodles (GF)	33
House made roasted potato gnocchi pan fried, sundried tomatoes, basil pesto, Manchego	33
Prawn linguine with spicy rosé sauce and vodka (GF available)	35
Fleurieu lamb rump with beetroot hummus, pickled cucumbers, tzatziki (GF)	37
Thyme infused free range chicken breast with romesco, cavolo nero, prosecco poached sultanas (GF)	37

side

Roasted baby potatoes with rosemary and confit garlic aioli (GF)	12
Roasted summer vegetables, house made dukkah (GF)	12
Garden salad (GF)	12

dessert

Saffron panna cotta with red berries and pistachio praline (GF)	15
Seb's Tiramisu	15
Affogato, vanilla ice cream, toffee and coffee bean shard, with liqueur of your choice	15
Vanilla bean and dark chocolate semifreddo with hazelnut and wild berries (GF, V)	15
Goat curd and wildflower honey parfait, poached pear, candied macadamia, pear granita (GF)	17
House made scones with jam and cream	10
Add a glass of the Eden Hill Opulence Riesling dessert wine for \$8	

Cheese board - please ask wait staff for selections available - seasonal fruits, nuts, house made bread

3 cheese selections – 35.00 Single cheese – 15.00 Selection of Two - 25.00 **gluten free bread/crackers are available on request.

Vegan options available on request

Chef **Sebastiano Romeo**