



ABOUT US

Inspired by seasonal, fresh and local produce, our team strives to bring you delicious food that we all love to enjoy ourselves, in a relaxed setting surrounded by our beautiful gardens and amazing artwork.

STARTERS

House made damper | Garlic herb butter | Vegemite 10

House made dukkah | House made Jimi churri | House made focaccia | Local marinated olives | Semi dried tomatoes 20

Seared Bluefin tuna | Radish | Caper crème fraiche | Salmon roe | Parsley oil | Fried capers (GF) 22

Avocado | Pickled walnuts | Rocket orange pesto | Sesame soy dressing (Vegan/GF) 16

Prawn cocktail | Kool slaw | Kewpie | Tamarind Soy dressing | Lime | Mint (GF) 20

Carrot rosti | Marinated mushrooms | Beetroot puree | Dill | Chives (Vegan/GF) 18

Pork terrine | Cranberries | Pistachio | Beetroot crisps 18

Chef's cheese plate | Your choice of cheese (soft, blue or vintage) | House made accompaniments | Each additional cheese \$10 15

You are welcome to choose a 'FEED ME' option

5 Course – 75pp or with matched wines – 125pp

Can't decide? Let us take care of you and experience a range of dishes from across our menu, as selected by our chefs, for you and your guests.
We can cater for all tastes and dietary requirements.

MAINS

Barramundi | Fried zucchini | Mint | Romesco sauce | Sumac chickpeas | Lemon (GF) 38

Black mussels and Goolwa pipis | Chilli | Oregano | White wine | Paprika butter | Sourdough 35

House made ricotta gnocchi | Peas | Basil pesto cream 38

Lamb rump | Lemon myrtle marinade | Oregano | Rocket | Sugar roasted parsnips | Blistered tomatoes (GF) 42

Crispy skin pork belly | Chefs greens | Cider glaze | Blackberries | Mint (GF) 40

Jimi churri butter milk chicken breast | Pearl couscous | Salsa criolla | Paprika oil | Lime (GF) 38

Ratatouille tart | Romesco sauce | Salad greens | Micro herbs | Sherry vinaigrette (Vegan option with rosti to replace tart) 38

SEASONAL SIDES

Roasted chat potatoes | Jimi churri (Vegan/GF) 12

Chefs greens | Basil pesto (Vegan/GF) 12

Sugar snap peas | Danish fetta | Preserved lemon Aioli | Dill | Kipfler potatoes | Fino sherry vinegar 15

DESSERTS

*Add a glass of 'sticky' to dessert for an additional 10

Vanilla bean pannacotta | Strawberries | Biscotti (GF available) 15

Duo of seasonal sorbet | Summer berries | Toasted coconut (Vegan/GF) 15

Grilled stone fruits | Prosecco jelly | Mint | Ginger Snap crumbs (Vegan/GF available) 15

Toblerone parfait | Chocolate ganache | Almond praline 17

Affogato | Vanilla gelato | Almond praline | Espresso | Your choice of liqueur (GF available) 18

Chef's cheese plate | Your choice of cheese (soft, blue or vintage) | House made accompaniments and each additional cheese \$10 15