



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)	25
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
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	38
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