



## Winter 2022

'Feed me' available for 85

### *Entrée*

Celeriac roulade   Burnt leek   Cured egg yolk	19
Confit duck leg   Kale   64° Duck egg   Mushroom & onion	20
Bbq Spencer Gulf Prawns   Grilled eggplant   Chilli mayo	19

### *Main*

Eye fillet beef   Braised beef cheek   Dutch crème potato   Onion   Jus	40
Asian style pulled pork/Chinese pancakes/Cabbage/Fresh herbs	38
Tagliatelle   Mussels   Chilli broth	35
Gnocchi of the Day	35

### *Sides available from \$12*

### *Dessert*

Citrus   Dark chocolate   orange brûlée	15
Rhubarb & apple   White chocolate mousse   Cinnamon crumble	15
Toasted coconut   Caramelised pineapple   Pineapple and rum sorbet	15
Affogato, vanilla ice cream, toffee and coffee bean shard, with liqueur of your choice	15
Cheese board	38

Vegan options available on request

Chef: Connor Bishop

*All key ingredients have been sourced from South Australia, Fleurieu Peninsula & local growers, farmers.*

*Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances.*