

### *starting off*

Clappis bread & housemade salted butter	3
Filone baked in housemade garlic butter	8
Warmed Brian's olives with house made dukkah, Romley's virgin olive oil & crumbed green olives filled with oregano & feta with verde aioli	16
Duck liver pate, cornichons, fig & walnut bread	18

### *bit smaller*

Baked Portabello mushroom, roast pumpkin, Danish feta, wrapped in filo pastry drizzled with basil pesto	18
Grilled haloumi with sautéed heirloom tomatoes & pomegranate dressing	18
Seasonal vegetarian risotto (with chorizo is \$30)	25
Boston Bay mussels sautéed with aromatic herbs & chilli, tomato concasse, white wine, folded through linguine, garlic bread	30

### *bit bigger*

Fish of the Day	POA
Potato gnocchi, Onkaparinga Dairy goats chevre, Swiss brown mushroom, broccolini, porcini butter, salsa verde	30
Roast chicken roulade, walnut bread herb stuffing, Yorkshire pudding, roasted carrots, pumpkin, brussels sprouts, chicken jus	36
Dukkah roasted lamb shoulder with roasted Mediterranean vegetables, Tzatziki & Vale Ale flat bread	37
Free range pork belly, roasted pear, apple & onion puree, pork & apple cigar, apple cider reduction, caramelised pineapple & herb salad, crackling	37
Confit duck Maryland, orange glaze, confit kipfler potatoes, orange, fennel, beetroot salad	34

### *bit on the side*

Croquettes of the day	12
Orange, fennel & beetroot salad	12
Honey roasted sweet potato, almond and coriander salad, goats curd & grapeseed oil dressing	12
Kipfler potatoes with duck fat	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*

Sticky date pudding with caramel sauce, date jam & vanilla icecream	15
Coconut, lemongrass & lime pannacotta with char grilled pineapple, chilli syrup & golden syrup tuille	15
Deconstructed apple cheesecake	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.