



## Winter Menu 2021

### entrée

Roasted Portabello Mushroom – crumbled feta, glazed baby beetroot, butternut pumpkin puree, beetroot balsamic gel (v,gf)	17.00
Sourdough – house baked sourdough bread, dukkah, home churned truffle butter, homemade dips, evo (v)	13.00
Hervey bay scallops – bacon & shallots crumble, smoked leek and mascarpone crème, seaweed dust ½ doz 19.00	38.00
Arancini – brie & Adelaide hills Swiss brown mushroom, minted pea puree, black garlic aioli (v)	19.00

### mains

Gnocchi Parisienne – potato & sage gnocchi, Adelaide hills gourmet mushroom, mornay sauce, shaved parmesan (v)	33.00
Mussels – Port Lincoln mussels, beer & coconut lemongrass ginger broth, toasted Clappis bread, house smoked bacon	33.00
Risotto – butternut pumpkin, peas, lemon butter, mascarpone, gourmet Adelaide hills mushroom (V) available in vegan	30.00
Chicken Supreme – free range chicken breast, duxelles, cauliflower & apple puree, grilled broccolini, red wine jus, almond cigar	37.00
Pasta of the day - please ask our friendly staff for today's chef creation	E – 23.00 M- 30.00
Lamb shank – braised in red wine, orange & rosemary, creamy soft polenta, mint & citrus gremolata, red wine jus (gf)	37.00
Seafood of the day - please ask our friendly staff for today's chef creation	POA

### bit on the side

Maple glazed roasted halloumi & beetroot medley salad, quinoa, candied walnut (v,gf) available in vegan	18.00
Hickory smoked warm Kangaroo salad, pear, fire roasted capsicum, oven roasted cherry tomato (gf)	23.00
Salt & vinegar roasted gourmet potatoes, roasted garlic aioli (v,gf)	12.00
Chef's seasonal vegetables – roasted, maple glazed with house made dukkah	12.00

### desserts

Vanilla crème brûlée – dark chocolate & corn soil, vanilla ice cream, mixed berry compote (gf)	15.00
Red wine poached pear – rosewater crème anglaise, berry compote, vanilla ice cream (v,gf) available in vegan	15.00
Chocolate raspberry & hazelnut cheesecake (gf,vegan)	15.00
House made scones, Chantilly cream, house made jam	10.00
Affogato, vanilla ice cream, toffee & coffee bean shard, with liqueur of your choice	15.00
Cheese board - please ask our wait staff for selections available house made jam, 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.	

**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.**

v – Vegetarian gf – Gluten free