

KITCHEN MENU

CHARCUTERIE W/ HOUSE MADE PICKLE, SAN DANIELLE PROSCIUTTO, CURED MEATS, DUCK RILLETES. GRILLED BREAD	28	WILD MUSHROOM RISOTTO, TALLEGIO, SAGE, TRUFFLE OIL	25
ROSEMARY & GARLIC FLATBREAD	9	HOUSE MADE SPAGHETTI WITH SHARK BAY CRAB MEAT, CHILLI, TOMATO, HERBS, OLIVE OIL	33
CHARGRILLED BROCCOLI, YOGHURT, CURRANTS, PISTACHIO	9	BRAISED BEEF SHIN & TOMATO PIE, PEA PUREE, JUS & MASH	22
DUCK LEG CROQUETTES, PANKO CRUMBS, CHERRY MAYONNAISE	12	16 HOUR SOUS VIDE PORK BELLY, PEDRO XIMENEZ, COMPRESSED APPLE, KOHLRABI, CELERIAC PUREE	28
CHILLI & COCONUT SPENCER GULF PRAWNS, CUCUMBER LIME SAMBAL, COCONUT RICE	22	SA PINK SNAPPER, TOMATO SAFFRON FENNEL LOCAL SEAFOOD BROTH, SPINACH, GREMOLATA	32
HERVEY BAY 1/2 SHELL SCALLOPS, JERUSALEM ARTICHOKE PUREE AND SLAW, SHALLOT SEAWEED AND CIDER VINAIGRETTE	20	CONFIT DUCK LEG, KIPFLER POTATO, PISTACHIO, KALE, SOUR CHERRY GLAZE	29
SMASHED DESIREE POTATOES, GARLIC, FENNEL SALT, CITRUS	8	5 HOUR SLOW COOKED LAMB SHOULDER, DUCK FAT POTATOES, APPLE MINT JELLY	HALF 32 FULL 58
KOREAN FRIED CHICKEN BURGER, SRIRACHA MAYO, SLAW, PICKLES, SMASHED DESIREE POTATOES	19.50	CHARGRILLED MSA PORTERHOUSE, POTATO ROSTI, HOUSE MADE SEEDED MUSTARD, MADEIRA JUS	32
WAGYU BEEF BURGER, PICKLES, BACON, CHEESE, SMASHED POTATOES	19.50	SWEET WAFFLES, CARAMELISED BANANAS, CINNAMON ICE-CREAM, SALTED CARAMEL, POPCORN	17
PULLED FLEURIEU LAMB SALAD, CUMIN FRIED CHICKPEAS, PUMPKIN, HERBS, SAFFRON SHERRY VINEGAR DRESSING	25	CHEESE PLATE, LOCAL & IMPORTED CHEESES, HOUSE MADE LAVOSH, FRUIT, NUTS & QUINCE PASTE	28
CHICKEN & GRAIN SALAD WITH GREENSLADES CHICKEN THIGH FILLET, POMEGRANATE, PARSLEY, MINTED YOGHURT	22		
HAND MADE GNOCCHI, BEEF & TOMATO RAGU, GRANA PADANO, TRUFFLE OIL	25		
HOUSE MADE PAPARDELLE, BRAISED RABBIT, MUSTARD CREAM, SPECK	27		

