

TO START

- Roasted Garlic Bread with French butter and sea salt **14**
Fresh baked sourdough, parmesan oil **11**
Warmed house blend olives **11**
Spanish anchovies, wood roasted bread **19**
Wood roasted Port Lincoln sardines, garlic, tomato and toasted
sourdough (3) **21**
House made duck pate, cornichons, sourdough **17**
Fried hand made Chicken and mushroom dumplings, XO sauce, kewpie,
spring onion (6) **24**
Gin & Tonic Coffin Bay Oysters (6) **25** (12) **38**
½ kg of Port Lincoln black mussels, rich garlic cream, herbs and fries **26**
Local heirloom tomato, buffalo mozzarella, aged balsamic, basil and
extra virgin olive oil **23**

PASTA (Italian bronze rolled and house made)

- Casarecce with sun-dried tomato pesto, pinenuts, basil, fresh tomatoes, parmesan **26**
Orecchiette, pork fennel sausage, broccolini, garlic, chilli, local oil, Parmesan **27**
Fresh pappardelle, roasted Swiss brown mushrooms, white wine, porcini, cream **28**
Rigatoni duck ragu, Italian Roma tomato, pecorino **28**
Spaghetti, king prawns, mussels, scallops, olive oil, garlic, fresh tomato, herbs **35**

OFF THE CHARCOAL GRILL

- Pure Angus MB56 Rump Steak 300g **37**
Hand selected MSA MB2 300g sirloin steak, truss tomatoes, salsa verde **41**
Miso glazed cabbage steak **30**
300g MB9 Wagyu Scotch fillet, truss tomatoes **65**
Heritage breed pork cutlet, roasted onions, jalapeno relish **38**
South Australian King Prawns, chorizo, Spanish onion, roasted tomato dressing **41**
Pan roasted Salmon fillet, shaved fennel, radish and herb salad, lemon oil **37**
Crumbed South Australian King George whiting, house fries, lemon aioli **36**

SIDES

- Fries, Aioli **11**
New seasons potatoes, chives and sour cream **13**
Grilled broccolini, red onion, lemon and mustard dressing **13**
Knead garden salad **11**

KIDS 15

- Any pasta from the menu with either
Melted butter and cheese, Italian tomato sauce and cheese
or Bolognese Sauce

DESSERT

- Traditional crème brulee, pistachio biscotti **15**
Warmed banana cake, chocolate sorbet, salted caramel and
roasted macadamias **15**
Vanilla panna cotta, summer mango, blueberry, mint and toasted almonds **15**
9 month aged Manchego, house made lavosh, roasted quince **16**
Affogato **19**
Kids ice cream **10**