

## SMALLER DISHES

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Wood grilled flatbread, olives, hummus	18
House garlic bread with french butter	13
House sourdough, French butter, sea salt	18
Chicken dumplings, black vinegar dressing, spring onions (5)	19
Wagyu skewer, satay, crisp shallots(2)	18
Roasted pumpkin arancini, pepitas, parmesan, sage(3)	18

## LARGER DISHES

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Roasted eggplant, middle eastern spices, yoghurt, preserved lemon, herbs	28
Spaghetti, hand picked blue swimmer crab, white wine, chilli, garlic & summer herbs	29
250 gram wagyu scotch fillet, roasted onion, Barossa shiraz jus	55
300 gram scotch fillet, roasted onion, Barossa shiraz jus	35
Rigatoni, local beef and shiraz ragu, san marzano tomatoes, parmesan	29
Crumbed line caught king george whiting, tartare, salad, fries, lemon	33
Slow cooked lamb leg, salsa verde, spiced yoghurt, roasted tomatoes	36
450 gram aged porterhouse, on the bone, roasted onion, Barossa shiraz jus	41
Grilled market fresh fish, confit tomatoes, waxy potatoes, basil, red onion	33
Carsarecce, free range chicken, mushrooms, thyme, garlic, cream	29

## SIDES

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Summer salad with cucumber & tomatoes	12
Roasted carrots with local honey, herbs & feta	12
Duck fat roasted potatoes	12
Steamed greens, lemon, parmesan	12
Fries, aioli, sea salt	13

## KIDS 10-14

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Crumbed Whiting & chips	15
Scotch fillet & chips	15
Pasta Bolognese	15
Pasta with butter & cheese	15
Ice cream sundae, chocolate sauce, freckles	13

**\*Kids under 10 eat dinner free of charge 5:30pm - 7:00pm with each paying adult meal**

## DESSERT

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Traditional crème brulee, pistachio biscotti	15
Basque cheesecake, poached local peaches, toasted almonds	15
Affogato	19

**CHEFS SHARED TASTING MENU**  
**5 DISH - 75 PP**

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