



CHEFS TABLE 4 DISH **55**

CHEFS TABLE 6 DISH **75**

DINNER MENU

TO START

- Roasted Garlic Bread with French butter & sea salt 14
- Fresh shucked Streaky Bay oysters
- Kilpatrick (6) 20 (12) 38, Natural (6) 18 (12) 36
- Fresh baked sourdough, parmesan oil 11
- Warmed house blend olives 11
- Spanish anchovies, wood roasted bread 19
- House made duck pate, cornichons, sourdough 17
- Fried hand made Chicken + mushroom dumplings, XO sauce, kewpie, spring onion (6) 23
- Ceviche of kingfish, lime, fresh chilli, fennel, cucumber 25
- ½ kg of Port Lincoln black mussels, rich garlic cream, herbs & fries 24
- New Seasons peach, prosciutto & burrata salad, mint, basil & sherry dressing 26

PASTA (Italian bronze rolled & house made)

- Carsarecce, smoked pancetta, Napoli sauce, basil, 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

- 300g MB9 Wagyu Scotch fillet, roasted mushrooms, tarragon butter 65
- 200g fillet mignon, smoked pancetta, roasted mushroom, tarragon butter 37
- Hand selected MSA 300g sirloin steak, café de Paris butter 41
- Cauliflower steak, spring herbs, Turkish spices, Baba Ganoush 34

- Pan roasted Salmon fillet, shaved fennel, radish & herb salad, lemon oil 37
- Crumbed South Australian King George whiting, house fries, lemon aioli 36

SIDES

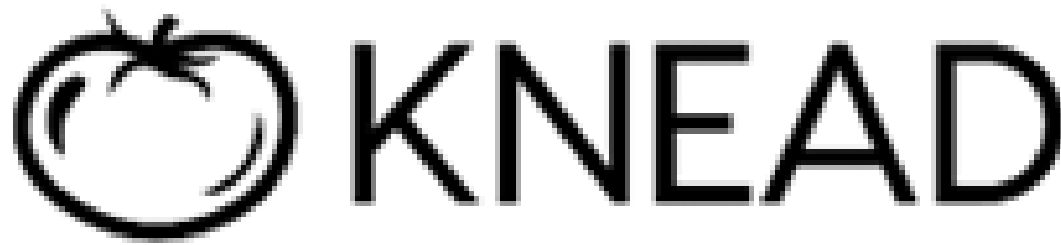
- Fries, Aioli 11
- New seasons potatoes, chives & sour cream 13
- Grilled broccolini, red onion, lemon & mustard dressing 13
- Knead garden salad 11

KIDS 15

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

DESSERT

- Traditional crème brulee, pistachio biscotti 15
- Belgian chocolate brownie, chocolate ganache, spring berries, cream 15
- Eton mess of Barossa citrus - lime meringue, orange cake & lemon curd, pistachios & raspberries 15
- 12 month aged Irish Cheddar, house made lavosh, roasted quince 16



CHEFS TABLE 4 DISH **55**

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LUNCH MENU

TO START

- Roasted Garlic Bread with French butter & sea salt 14
- Fresh shucked Streaky Bay oysters
- Kilpatrick (6) 20 (12) 38, Natural (6) 18 (12) 36
- Fresh baked sourdough, parmesan oil 11
- Warmed house blend olives 11
- Spanish anchovies, wood roasted bread 19
- House made duck pate, cornichons, sourdough 17
- Fried hand made Chicken + mushroom dumplings, XO sauce, kewpie, spring onion (6) 23
- Ceviche of kingfish, lime, fresh chilli, fennel, cucumber 25
- ½ kg of Port Lincoln black mussels, rich garlic cream, herbs & fries 24
- New Seasons peach, prosciutto & burrata salad, mint, basil & sherry dressing 26

PASTA (Italian bronze rolled & house made)

- Carsarecce, smoked pancetta, Napoli sauce, basil, 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

LARGER DISHES

- 300g MB9 Wagyu Scotch fillet, roasted mushrooms, tarragon butter 65
- 200g fillet mignon, smoked pancetta, roasted mushroom, tarragon butter 37
- Hand selected MSA 300g sirloin steak, café de Paris butter 41
- Cauliflower steak, spring herbs, Turkish spices, Baba Ganoush 34

- Pan roasted Salmon fillet, shaved fennel, radish & herb salad, lemon oil 37
- Crumbed South Australian King George whiting, house fries, lemon aioli 36

SIDES

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

KIDS 15

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

DESSERT

- Traditional crème brulee, pistachio biscotti 15
- Belgian chocolate brownie, chocolate ganache, spring berries, cream 15
- Eton mess of Barossa citrus - lime meringue, orange cake & lemon curd, pistachios & raspberries 15
- 12 month aged Irish Cheddar, house made lavosh, roasted quince 16



BREAKFAST MENU

EGGS BENEDICT

House made English muffins, poached free range eggs, hollandaise **19**

Add Haloumi **6**

Add Salmon **9**

Add Ham **4**

Add Avocado **5**

VEGETARIAN BREAKFAST

House made sourdough, smashed avocado, cherry truss tomatoes, roasted Swiss brown mushrooms **22**

Add two poached eggs **27**

FULL BREAKFAST

House Sourdough, Schulz smokehouse bacon, chorizo sausage, avocado, Swiss brown mushrooms, truss tomatoes,
2 eggs **28**

PANCAKES

House made buttermilk pancakes, spring berries, double cream, honeycomb **23**

CREATE YOUR OWN

House made English muffin (2) **7**

Toasted Sourdough (2) **6**

Free range eggs - poached, fried or scrambled

(1) **5**, (2) **9** (3) **13**

Real Hollandaise **5**

Seared Haloumi **6**

Harris smoked Salmon **9**

Barossa smoked leg Ham **4**

Avocado **5**

Cherry truss tomato's **3**

Swiss brown mushrooms **3**

Schulz smokehouse bacon (4) **7**

Chorizo sausage **5**