

# lunch & dinner menu

cheese & share plates available all day

## oysters

	½ doz / doz
natural, w fresh lemon	25 / 39
w cru's bloody mary mix, cracked pepper, celery	26 / 40
w wasabi roe, wakame salad, ginger soy dressing	28 / 42

## share plates

south australian mixed olives in citrus & raspberry vinegar w toast & hoffas nuts	10.5
hummus & feta dip w toasted almonds & crisp breads	12.5
crisp fried calamari, seasoned rice flour, wasabi japanese mayonnaise, lime	18.0
hoisin chicken & char sui pork spring rolls, ginger, coriander, chilli & lime dipping sauce	19.0
roast kent pumpkin & halloumi pizza, smoked tomato sauce, wilted spinach, shaved parmesan, pickled zucchini ribbons	20.5
lamb merguez sausage, candied red onion, blistered tomatoes, goats curd, hazelnut & cress salad	24.0
crispy pork belly, green apple & seeded mustard remoulade, creamed potato, red wine glaze	24.5
cured salmon, guacamole, shaved fennel, ruby grapefruit, coriander, tortilla chips	24.5
local prawns tossed in chilli, iceberg lettuce, red papaya & mint salad, pickled ginger, toasted sesame	28.0
house made gnocchi, ricotta, toasted hazelnuts, pumpkin puree, burnt sage butter	24.0/29.0

## mains

market fish, charred vegetables, sauce vierge	38.0
local banana prawns, rustichella linguini, chilli oil, roast garlic, pickled ginger, shaved grana padano	37.0
confit duck maryland, pommes sarladaises, red wine jus	36.0
200g black angus eye fillet, roasted kipfler & spec salad, green pea puree, red wine reduction	40.0

## sides

broccoli, speck, meunière butter	10.0
sautéed swiss browns, button mushrooms, flat parsley	10.0
vine ripened tomato salad, buffalo mozzarella, rocket, basil, balsamic & olive oil dressing	12.0
paris mash w onion crisps & shaved parmesan	10.0
shoestring chips, fennel salt, aioli	9.0
extra bread	3.0

## salads (lunch service only)

roasted field mushroom, grilled haloumi, adelaide hills goats curd, bell pepper jam, wild rocket, enoki fur	20.0
shredded chardonnay poached chicken, vine ripened tomatoes, buffalo mozzarella, rocket, basil	22.0
beechwood smoked salmon, mixed leaves, shaved fennel, toasted hazelnuts, goats curd dressing, fried french capers	22.5

## cheese (w dried figs, fresh grapes, quince paste, crisp breads & barossa bark)

if possible please order in advance to allow us to bring to room temperature

robiola bosina, ewe's & cow's milk brie from piedmont, created from family recipes w a smooth texture	(italy)	15.0
garrotxa, washed rind goats milk cheese from catalonia w fresh nutty characteristics	(spain)	16.0
vieux porche camembert, cow's milk, from normandy w notes of spice & mushroom	(france)	17.0
pecorino debbene, made from sardinian sheep milk, smooth, buttery in flavour w herbal aromas	(italy)	15.0
shadows of blue, made from gippsland & friesland milk w a soft & creamy texture	(victoria)	15.0

## desserts

passionfruit parfait, honeycomb, berries, fruit coulis	12.0
flourless triple chocolate brownie, crushed almonds, grape gel, vanilla bean gelato	12.0
vanilla bean panna cotta, macerated strawberries, cider, almond biscotti	12.0

**15% surcharge applies on public holidays**