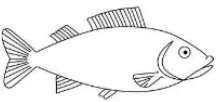


Starters & Entrees

Grilled garlic sourdough	12
Roasted heirloom carrots, carrot and vanilla puree, rosemary and garlic labne, dukkah	19
Crispy soft shell crab, BBQ fennel with garden peas and smoked bacon, almond cream	22
Seared yellow fin tuna, black rice noodles with bonito soy, squid ink mayonnaise, cucumber pickle	22
Twice baked blue swimmer crab souffle, gruyere cheese, lemon and caper beurre noisette	22
Lobster thermidor pie, almond and parsley crumb, apple slaw, tarragon emulsion	24
South Australian Pacific oysters	20/39
<i>Subject to quality and availability</i>	

Natural, mignonette dressing
 Kilpatrick
 Macadamia crumbed, citrus aioli
 Wasabi and lime granita



Mains

Fishes of the day; please refer to chefs specials	
Seafood risotto; blue swimmer, prawns, Black mussels. Lobster, citrus and roast tomato broth, saffron mayonnaise	38
Roast butternut pumpkin, grilled haloumi, buck wheat with sweet and sour currants, macadamia tahini	32
Confit duck leg, duck & fennel sausage cassolout, cannelloni beans, pangrattato, salt bush	38
Lamb rump, celeriac puree, charred zucchini and shallots, mint gremolata, jus	36
Fillet Mignon, jamon serrano, potato hash, creamed spinach, red wine jus	42
Seafood Platter For 2 King Prawns, Oysters, Lobster pie, soft shell crab entree, fishes of the day, triple cooked potatoes, iceberg, pear and parmesan salad, cocktail and tartare sauce, lemon	110

Southern Ocean Rock Lobster (Robe Crayfish)
Subject to availability- pre order to ensure supply

Natural
 Chargrilled with garlic butter
 Thermidor

Served with triple cooked potatoes and salad

POA

Sides

Crispy onion rings, smoked harissa mayonnaise	9
Triple cooked potatoes, whipped garlic, parsley	10
Grilled broccolini, almond cream, toasted almonds	12
Iceberg lettuce, pear and parmasen salad, citrus dressing, fried pita	10

Kids

Spaghetti Bolognese	15
Chicken nuggets, chips, salad, tomato sauce	15
Battered flake, chips, salad, tomato sauce	15

Desserts

Fig and walnut pudding, butter scotch sauce, burnt fig ice cream, toasted almonds	16
Chocolate-misu; dark chocolate custard, white chocolate sabayon, chocolate sponge	15
Liquorice pannacotta, green apple gelato, pear gel, caramelised dark chocolate	16
Affogato, espresso coffee, vanilla ice cream, espresso macaron, liquor	17
Trio of sorbets and ice creams	12

10% surcharge added on Public Holidays and Sundays

