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| Roasted olives, blood orange, fennel seed | 9 |
| Willunga almonds, smoked spice salt | 10 |
| Sourdough focaccia, bone marrow butter, shiraz salt | 8 |
| Sidecar Ale battered onion rings, Worcestershire mayo | 11 |
| Zucchini flower fritters, lemon, ricotta salata (2) | 16 |
| Beef tartar, wonton crisp, confit onion mayo, saltbush (ea) | 9 |
| Stracciatella, basil, marjoram, lemon, focaccia toasts | 24 |
| Salumi selection – San Daniele Prosciutto/Nino’s Cacciatore | 10/18 |
| Cheese selection – Comté 18m/Roquefort/Brébirousse d’Argental | 16/26/35 |
| Little Tin Co. Smoked Port Lincoln mussels, sourdough focaccia, bone marrow butter | 22 |
| Snapper crudo, sunchoke, shichimi togarashi | 18 |
| Beachport Berkshires crumbed King Henry pork chop, apple, ginger, sage butter | 36 |
| Sugarloaf cabbage, red lentils, cashew cream, labneh | 24 |
| Grass Fed Kingston Striploin, smoked mussel butter, jus | 49 |
| Triple cooked golden potatoes, kimchi salt | 14 |
| Witlof & Radicchio Salad | 14 |
| 15 YO St Agnes Brandy Chocolate Mousse, candied cumquats | 12 |
| Riverland mandarin polenta cake, double cream, gin syrup | 14 |