

OYSTERS (6)

Shallot with lemon (gf) **25.0**
Kilpatrick (gf) **32.0**

FRIED CHICKEN

jalapeño, lime
mayonnaise (gf) **17.0**

GRILLED CALAMARI

Green peppercorns, basil,
Adelaide Hills green tomato (gf) **20.0**

KINGFISH CRUDO

Buttermilk, horseradish,
cucumber (gf) **19.0**

Menu

APPETISERS

PARFAIT

Chicken liver parfait,
walnuts, witlof, orange **15.0**

HOUSEMADE DIPS

Toasted Turkish bread with
Salted cod roe dip **11.0**
Roasted eggplant dip (v,gf) **11.0**
(gf bread \$2 extra)

PLOUGHMAN'S

Cured meat, cheese,
pickles, crudités **32.0**

VITELLO TONNATO

Veal tartare, tuna mayo,
capers, lemon, chives,
rye cracker **20.0**

MEAT & SEAFOOD

Roasted ocean trout, mussels, cider cream, peas, pearl cous cous **35.0**
Beer battered fish, chips, tartare sauce **28.5**
Roasted chicken, salsa picante, shaved kohlrabi salad **30.0**
Chargrilled rump cap MB3+, bearnaise, watercress, fried onions (gf) **38.0**
Smoked trout salad, asparagus, avocado, crème fraiche (gf) **25.0**

PASTA & RISOTTO

Prawn and clam linguini, chilli, semi dried tomato pine nut pesto **34.5**
Lamb shoulder ragu, pappardelle, lemon gremolata, salted ricotta **28.0**
Asparagus risotto, dill, goat's cheese, soft egg (v, gf) **26.5**

SIDES

Cabbage, fennel, mint slaw, lemon chilli dressing (v, gf) **10.0**
Rocket, apple, parmesan (v, gf) **10.0**
Roasted carrots, goat's cheddar, truffle honey dressing (v, gf) **11.0**
Chips with aioli and tomato sauce (v) **10.5**
Steamed seasonal greens, salsa verde (v, gf) **13.0**

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Kids Menu available (under 12 years only)

Dietary Requirements

(v) vegetarian (gf) gluten friendly (vg) vegan

Our menu and kitchen contains allergens including but not limited to nuts, shellfish, gluten and dairy. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that our food will be allergen free. Please notify our staff if you have a specific dietary request.

PIZZA

Margherita — Fior di Latte mozzarella, roma tomatoes, basil pine nut pesto (v) **19.0**
Free range ham, mushrooms, truffle pecorino **21.0**
Pork and fennel sausage, chilli, caramelised onion **22.0**
Potato, rosemary, olives, Fior di Latte mozzarella (v) **19.5**
Garlic prawns, chilli, zucchini, tomatoes **24.0**

EXTRAS

2.0 each

Olives
Mushrooms
Caramelised onion

5.0 each

Free range ham
Pancetta
Ortiz anchovies
Pork and fennel sausage
'Nduja spicy salami
San Daniele prosciutto

*Gluten friendly pizza bases available on request extra \$2

DESSERT

Chocolate mousse, hazelnut, chocolate mint sorbet **14.0**
Salted caramel parfait, peanut sauce, buttered popcorn ice cream (gf) **14.0**
Vanilla panna cotta, strawberry jelly, chocolate (gf) **14.0**
Berrys Creek buffalo milk blue, Pyengana cow's milk cheddar,
Pont L'evêque cow's milk washed rind, sesame lavosh, quince,
poached figs **25.0**

SPECIALS from 5pm

MONDAY **\$12** pizza | TUESDAY **\$12** fish & chips | FRIDAY **\$3** oysters

PLEASE MAKE SURE YOU ASK OUR STAFF FOR DAILY SPECIALS
UNFORTUNATELY WE CANNOT SPLIT BILLS