

Lunch menu

Two courses 70

Three courses 80

Crown roast chicken

shiitake, miso cabbage, smoked eel

Ginger steamed silver dory

squid ink congee, daikon, bok choy

Apple glazed pork belly

pear, squash, parsley

Beetroot terrine

onion jam, buffalo curd, leek

Harissa lamb rump

heirloom carrots, freekeh, sheep's milk yoghurt

Ocean trout

herb spaetzle, pumpkin, fennel

Nut & lentil roulade

eggplant, vegetable jus, cauliflower

Bonito glazed pork neck

wombok, burnt white onion, melon

Honey & ricotta nitro

burnt butter genoise, calvados, apple

Lemon myrtle meringue

aniseed, cultured cream, wattle seed sable

Beetroot cheesecake

thyme, raspberry sorbet, cocoa nib

Adelaide Hills Capricorn goat brie

Pedro Ximenez prunes, sourdough

Bread 3pp

Sonoma sourdough, cultured pepper berry butter

Sides 12

Kipfler potatoes, roasted garlic, parmesan

Zucchini, feta, za'atar, Spanish onion

Honey & caraway carrots, pepper berry labneh

Drinks list

Visit the restaurant section of our website or scan the QR code below.

