

Bread

18 hour house light rye and linseed sourdough loaf
Murray River salted cultured butter

South Australian tasting plate

Mayura Station wagyu beef, smoked mayonnaise and pickles *and*
Adelaide Hills' mushroom parfait, pumpkin ribbons, pepitas *and*
Port Lincoln kingfish in umami broth

Main course

Please select a main course from our Festival of Food, a la carte or specials menus.
All dishes are included up to the value of 36.5.
For items over this amount, just pay the difference.

Please note a surcharge applies to add barramundi fillet to the seafood risotto

Side special

Choose any side dish from our a la carte menu for an additional 8.5

Dessert special

Choose any dessert from our dessert menu for an additional 12 (cheese plate 16.5)

House made petits fours

McLaren Vale Maxwell Mead house made chocolate

Dinner	Monday to Thursday 36.5	Friday and Saturday 42.5
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Upgrade your Festival of Food dinner to our
7 course Chef's Tasting Menu
for an additional 17.5 per person

This rich tapestry of local food is available on request
Please allow a minimum of 90 minutes to fully enjoy this experience



"Best Restaurant in a Hotel" SA Restaurant & Catering Awards 2017
"Best Restaurant - Accommodation Division" AHA National Awards for Excellence 2016
"Two Glass" Winner Gourmet Traveller Wine List of the Year Awards 2017
"Best Restaurant - Accommodation Division" AHA SA Awards 2016