

## Bread

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

## Entrée

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### Charcuterie board

Ascot Meat's and San José smallgoods *and*  
chicken and pork terrine, rhubarb, rocket *and*  
house cured beef fillet, soft herb oil, Manchego

### Seafood trilogy

salmon tartare, sea textures, tapioca crisp *and*  
slow cooked lobster, paprika espuma *and*  
yellowfin tuna bresaola, buttermilk, cucumber jelly

### Vegetarian tasting plate

soy portobello mushroom, daikon, sweet puffed rice *and*  
confit heirloom tomato, pine needle pesto, yoghurt *and*  
jalapeno and goat's milk croquette

Adelaide Hills mushroom and artichoke ragout  
slow cooked egg yolk and stracci

Poached Tasmanian ocean trout  
charred lettuce and tartare dressing

Loukoumi pork belly  
herb yoghurt and pickled grapes

Port Lincoln kingfish carpaccio  
coriander, soy sesame dressing, wasabi avocado and tempura crumb

Wagyu beef brisket  
mustard cream and dill pickle

Handmade potato gnocchi  
gorgonzola piccante, rocket and pecan

A surcharge of 3% applies to all American Express and Diners transactions.  
No separate accounts provided.

## Main course

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Parsnip and smoked cheddar risotto  
parmesan, mascarpone, walnuts and parsnip chips

Slow cooked heirloom potatoes with buffalo curd  
pancetta crumb, crisp Autumn leaves and shaved taleggio

Pan seared barramundi  
crushed potato, seaweed emulsion and chorizo gremolata

Crispy skin King salmon fillet  
miso cauliflower, pickled cucumber and ink tuille

Free range truffle chicken breast  
hazelnut, Jerusalem artichoke and grilled baby leeks

Lamb rump  
caramelised turnip, green olive and mint oil

Paroo kangaroo  
macadamia cream, plum and saltbush dukkah

Duck breast and slow cooked leg  
celeriac and rhubarb chutney

## Side dish (serves two)

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Rocket with house made ricotta  
radicchio, caramelised walnuts and sumac

Lebanese cauliflower  
harissa yoghurt and pistachio dukkah

Mash potato with beef jus

Steamed seasonal vegetables  
pepperberry salt



"Best Restaurant - Accommodation Division" AHA National Awards for Excellence 2016  
"Two Glass" Winner" Gourmet Traveller Wine List of the Year Awards 2015 and 2016  
"Best Restaurant in a Hotel" SA Restaurant & Catering Awards 2015 and 2017  
"Best Restaurant" - Accommodation Division" AHA SA Awards 2011 - 2016  
"Hall of Fame - Best Restaurant Accommodation Division" AHA Awards 2015