

Bread



House made wholemeal and sunflower sourdough loaf
Murray River salted cultured butter

Entrée

Seafood trilogy

Atlantic salmon terrine, horseradish cream *and*
slow cooked lobster, yuzu, truffle *and*
yellowfin tuna bresaola, buttermilk, cucumber jelly

Twice baked comte souffle

rocket, corella pear and candied walnut

Crispy Loukoumi pork belly

Davidson plum, curd and heirloom carrot

Barbeque octopus

black olive, chorizo emulsion and kale

Cured Port Lincoln kingfish

beetroot juice, crème fraiche, linseed crisp and shaved fennel

Wagyu beef brisket

smoked mayonnaise, gherkin, sour onion and baby parsley

Handmade potato gnocchi

gorgonzola piccante, rocket and pecan



"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

Main course



Mushroom and taleggio pithivier
tarragon and shaved asparagus

Pan seared barramundi
black mussel and squid risotto with snow pea tendrils



Huon trout fillet

miso cauliflower, pickled cucumber and ink tuille

The light, textural and beautifully weighted flavours at play here work a treat with our King salmon which is abundant in healthy oils and considered the finest of Pacific salmon. This dish is inspired by another royalty of the water South Australian Sarah Ryan, former sprint freestyle swimmer and 3 times Olympic medal winner.

Free range chicken breast
charred leek puree, salt baked celeriac and granola

18 hour slow cooked pork scotch
Jerusalem artichoke, red wine apple puree and hazelnut

Paroo kangaroo
burnt beetroot, bunya nut cream and golden beet

48 hour slow cooked beef short rib
pearl barley and mushroom ragout

Side dish (serves two)

Echunga salad with green apple, fennel and pepitas
mustard and Kangaroo Island honey dressing

Warm cauliflower salad
mint, parsley and organic Goolwa almonds

Mash potato
Section 28 Monte Forte and native thyme

Steam greens with Romesco sauce

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