## Bread

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

### Entrée

## Seafood trilogy

Blue swimmer crab, shaved macadamia and Smoked mussel and kohlrabi cream tart and Cured kingfish, apple, citrus dressing

Crispy Loukoumi pork belly caramelised yoghurt, pumpkin and seeds

Pan seared scallops peach, hung buttermilk and chilli coriander salsa

Twice baked comte souffle rocket, corella pear and candied walnut

Cured Port Lincoln kingfish nori, charred cucumber, avocado and salmon floss

Wagyu beef brisket smoked mayonnaise, gherkin, sour onion and baby parsley

Handmade potato gnocchi gorgonzola piccante, rocket and pecan







<sup>&</sup>quot;Best Restaurant in a Hotel" SA Restaurant & Catering Awards 2017

<sup>&</sup>quot;Best Restaurant - Accommodation Division" AHA National Awards for Excellence 2016

<sup>&</sup>quot;Two Glass" Winner Gourmet Traveller Wine List of the Year Awards 2018

<sup>&</sup>quot;Best Restaurant - Accommodation Division" AHA SA Awards 2016

#### Main course



Mushroom and taleggio pithivier tarragon and asparagus

Pan seared barramundi gai lan, warrigal and sauce Normande



🕊 Crispy skin King salmon 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 charcoal broccolini, aerated béarnaise and leek ash

18 hour slow cooked pork scotch quince, mustard, slaw and watercress

Lamb rump capsicum piperade, burrata and basil

Marinated beef short rib fennel, grapefruit and cider dressing

# Side dish (serves two)

Echunga leaf with celery, chives and mint walnuts and Section 28 Monte Diavolo

Heirloom tomato salad strawberries, basil, ricotta cream and Goolwa almonds

Duck fat potatoes with garden herbs

Steamed greens green olive tapenade

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