



### *Bread*

*Wholemeal and sunflower sourdough loaf 9*  
*Murray River salted cultured butter*

### *Entree*

*Crispy free range pork belly 22*  
*glazed heirloom carrot, bacon, shallot*

*Pan seared scallops 22*  
*burnt apple, morcilla, frisee*

*Twice baked comte souffle 18*  
*rocket, corella pear, candied walnut*

*Wagyu beef brisket 19*  
*smoked mayonnaise, gherkin, sour onion, baby parsley*

### *Main*

*Pan seared Cone Bay barramundi 42*  
*cherry tomatoes, harissa puree, capers*

*Chermoula free range chicken breast 34*  
*broccolini, aerated bearnaise, leek*

*Handmade potato gnocchi 36*  
*Kalamata olives, sundried tomato, gruyere*

*220g Angus sirloin 40*  
*creamy mash potato, green beans*

### *Side dishes*

*Mixed Echunga leaf salad 12.5*  
*fennel, mint, pear, buttermilk dressing*

*Duck fat potatoes with garden herbs 12.5*

*Steamed greens 12.5*  
*sumac yoghurt, toasted pine nuts*



"Hall of Fame" SA Tourism Awards 2018  
"National Silver Award for Excellence 2019"  
"Best Restaurant in a Hotel" SA Restaurant & Catering Awards 2019  
"Two Glass" Winner Gourmet Traveller Wine List of the Year Awards 2019

*A surcharge of 2.0% applies to all American Express and Diners transactions.  
No separate accounts provided.*