



To Start

Glass of '22 Cirillo Estate "The Vincent" Grenache,
Barossa Valley

HOUSE MADE MINI LOAF {NF}
pork crackling butter

Main

GUMSHIRE PORK {GF}{NF}
creamed potatoes | pickled cabbage | mustard sauce

Dessert

BAKED QUINCE {GF}
burnt butter ice ream



Tuesday to Friday dinner
\$70 per person

Within the rolling landscape of the Barossa Valley, Gumshire Pork draws from rare Hampshire bloodlines prized for flavour, tenderness and fine marbling.

Ethically raised and sustainably crafted, every stage is guided to preserve care, integrity and traceability from paddock to plate.

This collaboration is a quiet celebration of provenance and season - an elegant expression of place, shaped by time, craft and the richness of the land.