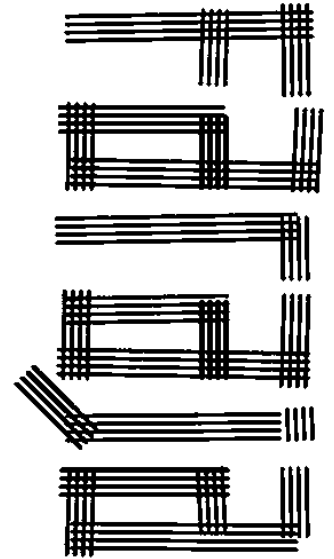


made to share...

pots

dukkah	5.00
rocket and basil pesto	5.00
hummus	8.00
warm marinated olives	6.00
mushroom, walnut pate	8.00
spiced crisp whitebait	8.50
chorizo con manzana y la sidra	8.50
duck rillettes	9.00
panfried haloumi	8.00
arancini- pumpkin and parmesan	8.00
hot and sour chicken wings	8.00
duck and mushroom spring roll	12.00



Chefs Choice

Let us feed you!

Pots \$15pp

Plates \$45pp

Both \$58pp
min 2 people

3 dish degustation

\$45pp

Including wines

Min 2 people

Ask your waiter for details

plates

cauliflower cheese, truffle oil	12.50
baked eggplant, yoghurt, herbs, salted lemon	12.00
polenta, heirloom tomato, pesto, feta	16.00
maple roasted pumpkin, goats curd, macadamia	18.00
beet cured salmon, winter citrus, fennel	18.00
vietnamese fried garfish and prawns, nouc cham, asian salad	19.50
crisp soft shell crab, fried chilli, garlic, shallot	23.00
mchuzi wa samaki- swahili spiced seafood, tomato, rice	21.00
crispy skin quail, corn, sweet potato, lentils labneh	20.50
ojingeo muchim- korean spicy squid salad	19.50
nam jim spicy chicken, fresh herbs, roasted peanuts	19.50
five spice braised duck leg, asian greens, master stock	25.00
goat curry, rice, date & mango chutney	22.50
lamb ragu, potato gnocchi, parmesan	22.50
filipino style pork belly, green papaya pickle	25.00
kangaroo fillet, beetroot, orange, roast nuts, horseradish	25.00
sticky beef ribs, pickled ginger, sprouts	28.00

bowls

duck fat potatoes	12.00
brussel sprouts, walnuts, blue cheese	12.00
roast mushrooms, garlic, thyme	12.00
pea, fetta, mint salad	12.50

For the forward thinker!!

15 hour braised lamb shoulder or black angus brisket served with
duck fat potatoes, roast vegetables, greens \$140.00

serves 4 (min 36 hour notice)

Dessert and Cheese

dessert tasting plate-

Baileys and espresso semifredo, chocolate cointreau pot, salted caramel tart, warm chocolate hazelnut cake, berry eton mess 22.00 (serves two)

affogato –

our own baileys and espresso semifredo, shot of espresso, nip of Frangelico 14.50

fig and ginger pudding

served warm with butterscotch sauce and icecream 12.50

leche frita

spanish style fried custard tossed with cinnamon sugar served with vanilla icecream 12.50

cheese plate 18.00 a selection of local and imported cheeses.

Sticky Beef Ribs, pickled ginger salad... ‘Cause sometimes you just need more! 25.00

Coffees 4.00

Flat White, Cappuccino, Macchiato, Long/short black, Latte, Chai Latte, Hot Chocolate

Freshly brewed leaf teas 4.00 (pot)

– English breakfast, Peppermint, Earl Grey, Chamomile, Green

breakfast

brioche loaf, preserves 11.5

fruit toast , butter, preserves. 8.5

muesli, berries , yoghurt, honey 10.5

french toast, caramelized apple, fig and ricotta ice-cream 14.5

eggs: (2) free range, poached, fried, scrambled, roast tomato 14.5

eggs benedict – poached egg, fresh ham, hollandaise sauce 16.5

eggs florentine- poached eggs, wilted baby spinach, hollandaise sauce 16.5

smoked salmon, scrambled egg, grilled asparagus, hollandaise 18.9

smashed avocado, feta, hummus , poached eggs, dukkah, toasted sourdough 18.90

grilled asparagus, haloumi, roast tomato, poached egg, brioche 18.9

spanish baked eggs with chorizo, capsicum and tomato and feta 18.9

full on breakfast: bacon, eggs, roast tomato, mushroom, chorizo, beans, spinach, rosti 27.0

*all cooked breakfasts are served with grilled sourdough bread

extras 5.00

bacon

smoked salmon

potato quinoa rosti

mushroom

spinach

house made baked beans

asparagus

avaocado

Coffees \$ 4.00

Flat White, Cappuccino, Macchiato, Long/short black, Latte, Chai Latte, Hot Chocolate

Freshly brewed teas \$4.50 – English breakfast, Peppermint, Earl Grey, Chamomile, Green

Juices- \$6.00 Orange, Pineapple, Apple, Tomato, Cranberry

SPARKLING

		Glass	375ml carafe	Bottle
Dunes & Greene NV Chardonnay Pinot Noir	South Australia	7		30
Jansz Chardonnay Pinot NV	Tasmania	12		50
Pol Roger NV Champagne				95
La Prova Proseco	King Valley	10		45
Di Giorgio 'Lucindale' Sparkling Merlot	Coonawarra	12		12 _(200ml)

WHITES

Skuttlebutt Sauvignon Nuovo (Muscato Style)'15	Margaret River	8.5	18	36
Seabrook 'The Judge' Riesling '15	Eden_Valley	11.5	22.5	45
Willoughby 'Ironrock' Riesling '15	Albany			60
Hardys 'Hand Crafted' Fiano '15	Adelaide Hills	11.5	22.5	45
The 'Local' Golding Sauvignon Blanc '16	Adelaide Hills	11.5	22.5	45
Muster 'Colombard' '16	South Australia	11.5	22.5	45
Brokenwood Semillon '15	Hunter Valley	10	20	40
Paracombe Pinot Gris '16	Adelaide Hills	10.5	21	42
Fowles 'Are you Game' Pinot Grigio '15	Victoria	10.5	21	42
Lino Ramble 'Ludo' Rousanne Marsanne Viognier '14	McLaren Vale	12.5	25	50
Hill-Smith Estate Chardonnay '15	Adelaide Hills	11.5	23	46
Willoughby 'Ironrock' Chardonnay '15	Albany			60
Vigna Bottin Vermentino '15	McLaren Vale	12	24	48
Aramis Grüner Veltliner '15	Adelaide Hills	11.5	22.5	45

REDS

		Glass	375ml carafe	Bottle
Dalrymple Pinot Noir '14	Tasmania	12.5	25	50
Gestalt 'Arcana' Pinot Noir '15	Adelaide Hills			68
Lamura Nero d'Avola '15	Sicily	11.5	23	46
Running with Bulls Tempranillo '15	Barossa	10	20	40
Matriach & Rogue Tempranillo '14	Clare Valley			50
Chapman Grove Cabernet Merlot '11	Margaret River			52
Hesketh 'Negroamaro' '15	Barossa	12	24	48
Vigna Bottin Sangiovese '14	McLaren Vale	11.5	23	46
Cape Barren 'Native Goose' GSM 13'	McLaren Vale			
Chaffey Brothers 'Synonymous' Shiraz '14	Barossa	10	20	40
Dutschke 'Gods Hill Road' Shiraz '13	Barossa			52
Hither & Yon Cabernet Sauvignon '15	McLaren Vale	11.5	23	46
Erin Eyes 'Ballycapple' Cabernet Sauvignon '14	Clare Valley			45
Murray Street Grenache '12	Barossa			56
Truffle Hunter 'Leda' Barbera d'Asti '14	Italy			50

ROSE

Charles Melton Rose of Virginia '15	Barossa	11.5	23	46
A'Mano Rosato '15	Italy	10	20	40

Cocktails

Jaffa 15.00 Vodka, Cointreau, crème de cacao, fresh orange wedges

Nutty Profesor 15.00 Vodka, crème de cacao, Frangelico, Kahlua, espresso

Bellini Tini 15.00 Vodka, peach schnapps, sparkling wine

Minted Santorini 14.00 Pimms, fresh mint, dry ginger, pomegranate juice

Bay Breeze 14.00 Malibu, cranberry, pineapple

Mojito 14.00 Rum, Mint, Lime, Soda

Son of a Peach 14.00 Peach schnapps, Vodka, orange juice, cranberry

Hendrix Martini 15.00 Hendrix Gin, Vermouth, cucumber

Dirty Harry 15.00 Vodka, Vermouth, Olive

Dark and Stormy 14.00 Spiced Rum, lime, ginger beer

Beers

Coopers Pale Ale 8.00

Corona 9.00

Heinekin 9.00

Peroni Leggera 9.00

Brew Boys Gasoline Lager 10.00

Prancing Pony Amber Ale 10.00

Brew Boys Maiden Ale 10.00

Stone and Wood Pacific Ale 10.00

Prancing Pony Black 10.00

Cider

Hills Cider Co. Apple 8.00

Hills Cider Co. Pear 8.00

Spirits 8.00

Vodka

Bourbon

Gin

Brandy

Tequila

Scotch

Bacardi

Pimm's

Pernod

Soft Drinks

Quench lemon /Lime 5.00

Lemon Lime Bitters 6.00

Soda Water 5.00

Tonic Water 5.00

Coke 5.00

Coke Zero 5.00

Fortifieds + Dessert Wines

FSW Botrytis 10.00

Vasse Felix 'Cane Cut' 10.00

Australian Tawny Port 8.50

Pedro Ximenez Sherry 8.50

Cognac 12.00