

DINNER

STARTERS

Sour Dough Rye Bread \$5.00

Extra Virgin Olive Oil and Gourmet Style Dukkah

Trio of Dips \$8.00

Spicy Guacamole, Taramasalata & Hoummus

ENTRÉES, TAPAS & SHARE PLATES

Oysters with Vodka Lime Granite \$2.50 each

Grilled Chorizo \$6.50

Lemon Pepper Squid Strips \$6.50

Duo of Marinated Olives \$5.50

Prawn Kataifi on Avocado Mousse & Nahm Jim \$14.50

Tempura Scallops on Wakame \$12.50

Steamed Spiced Duck Dumplings \$15.00

Red Roast Pork Wonton fried \$14.50

Sweet Potato Samosa with Cucumber Relish \$14.00

Chilli Blue Swimmer Crab Spring Roll \$17.00

Seared Yellow Fin Tuna with Peanut Sambal \$17.00

King Prawns and Green Papaya Salad \$17.00

Fennel & Lobster Risotto with Preserved Lemon \$17.00

All dishes are for one or pick some to share

MAIN COURSE

Angus Coorong Sirloin Steak \$32.00

300 gram Angus Coorong sirloin on shallot and roast garlic rousti with cabernet jus
(Penley Estate Cabernet)

Steamed Barramundi Fillet \$29.00

Steamed with Dashi and Wakami salad with basmati rice
(Kilikanoon Riesling)

Duo of Duck \$29.00

Peeking duck pikelet and seared duck breast with pineapple salsa and Szechuan pepper jus
(Mt Bera Pinot Noir)

Smoked Spear Creek Dorper Lamb \$28.00

On herb crushed kipfler and aubergine with coffee and hazelnut jus
(Bethany Cabernet Merlot)

Pork and Scallops \$28.00

Pork belly slow roasted with wok tossed watermelon, seared scallops and butternut Puree
(Charles Melton Rose of Virginia)

Salmon Steak \$29.00

Atlantic salmon steak on sweet corn fritter with shiso and papaya salad and Asian style ceviche
(Hahndorf Hill Sauvignon Blanc)

Vegetarian Risotto \$24.00

Asparagus, Jerusalem artichoke and preserved lemon risotto with fried basil and parmesan crisps
(Coriole Chenin Blanc)

Kangaroo Fillet \$28.00

Kangaroo Fillet rolled in Wattle Seed on goat's cheese soufflé with Confit Cherry Tomatoes
(The Father in Law)

Pancetta Chicken Breast \$28.00

Chicken Breast wrapped in Pancetta with warm Potato and Romesca wild Cress salad
(Maximus Pinot Grigio)

SIDES all \$8.00

House Fries with lemon salt and roast onion aioli

Rocket, Pear & Parmesan Salad

Steamed Greens

Potato Mash with white Truffle Oil

Crispy baby Cos Leaves, classic Caesar Dressing

DESSERT

Coconut Panna Cotta \$14.00

Coconut panna cotta with mango sorbet, chilli and kaffir lime syrup

Fig Roulade \$14.00

Fig and pistachio meringue roulade with olorosso dried fruit compote

Quince Daquise \$14.00

Poached quince daquise with star anise syrup and fairy floss

Walnut and Date Pudding \$14.00

Walnut and date steamed pudding with frangelico and butterscotch

Chocolate Tasting Plate \$16.00

Pave Tart, dark mousse cone, chocolate fudge ice cream and baked white chocolate cheese cake

Sq Dessert Tasting Plate for Two \$25.00

CHEESE

Choice of three cheeses \$15.00

Choice of four cheeses \$20.00

**See today's special board for local and imported cheeses
All served with house made fig paste and oatcake**

Coffee, teas and chocolate

Liqueur coffee

Ports, cognac and malts

**For dining on public holidays please check our special
public holiday menu for pricing**