



Restaurant Menu

TO SHARE

House Baked Focaccia | Local EVOO | Dukkah

16



Local Olives | Estate Citrus | Native Pepperberry

8



Cheese Plate

A Selection of Local & Imported Cheeses | House Made Preserve,
Nigella Seed Lavosh

38

+ Gluten Free Crackers

4



Charcuterie Plate

Cured Meats by Massi Handcrafted | House Made Pickles | Crostini

38

+ Gluten Free Crackers

4



Kangaroo & Chorizo Empanadas | Chimichurri (3)

24

(individual addition per Empanada \$8)

Smoked Seasonal Vegetables Empanadas | Chimichurri (3)

21

(individual addition per Empanada \$7)

SMALLER PLATES

Crispy Duck Wontons | Shiitake Consomme | Black Vinegar | Nori | Sesame (5)

20



Lamb Croquette | Pickled Shallot | Juniper Aioli (3)

22

Port Lincoln Bluefin Tuna Ceviche | Sweet Potato | Passionfruit Tigermilk,
Aji Panca Paste

26



Aji de Gallina | Pan Roasted Chicken Thigh | Aji de Gallina Sauce,
Lemongrass Rice | Salsa | Olives

24



Spiced Pumpkin Hummus | Local EVOO | Sumac | Seasonal Crudite

18



CHEF'S SELECTION

A Sharing Style Experience Curated by Our Chef
Designed to be enjoyed by the whole table

90pp

PLATES FOR TWO

Locally Farmed Orchard Raised Duck | Pan Roasted Duck Breast | Confit Duck Leg,
Celeriac Puree | Spiced Red Cabbage | Duck Jus |
(Served with a side of Baby Potatoes & Broccolini)

85

LARGER PLATES

Organic Beef Cheek | Parsnip & Swede Puree | Braised Shallots | Roasted Capsicum,
Black Garlic Jus | Kale Chips

50

Pan Roasted Chicken Breast | Gochujang Tomato | Potato Puree,
Caramelised Pearl Onions | Charred Broccolini

38

Crispy Skin Tasmanian Salmon | Fried Polenta | Confit Fennel,
Saffron Beurre Blanc | Smoked Herb Oil

48

Kangaroo Tail Osso Buco | Risotto Milanese | Gremolata | Parsnip Chips

38

Roasted Cauliflower Dal | Spiced Coconut Yoghurt | Pickled Mushrooms,
Fennel | Radish

34

SIDE DISHES

Baby Potatoes | Duck Fat | Rosemary Salt

16

Smoked & Charred Broccolini | Garlic | Sesame

16

Roasted Brussel Sprouts | Burnt Butter Crumb | Pecorino

16

DESSERTS

Churro Basket | Mixed Berry Compote | Salted Caramel & Vanilla Ice Cream

22

Dark Chocolate Tart | Walnut Crumb | Passionfruit Sorbet

22



VEGETARIAN



PLANT BASED



GLUTEN FREE



DAIRY FREE