

Breads and Appetisers

Cob loaf - garlic & chive butter **9.0 (v)**

Chargrilled flat bread – Jersey labneh – Lebanese spices – dried fruit **14.0 (v)**

Olive pull apart bread - balsamic & olive oil **9.0 (v)**

House cured salmon – horseradish triple cream – crisp breads **16.0**

Chef's soup – baguette – churned butter **12.0**

South Australian Coffin Bay Oysters:

Natural - lemon cheek - cocktail sauce **(gf)**

Half dozen **16.0**

Full dozen **30.0**

House made Kilpatrick sauce – lemon cheek **(gf)**

Half dozen **18.0**

Full dozen **32.0**

(v) Vegetarian • **(gf)** Gluten Free • **(gfm)** Gluten Free Modified

Entree

Prawns wrapped in bacon – jasmine rice – coriander
fried peanuts – satay sauce **20.0 (gf)**

Peppered kangaroo fillet – beet & horseradish puree
- heirloom beets – goats cheese mousse **20.0 (gf)**

Caesar salad of cos lettuce – double smoked bacon – sourdough croutons -
reggiano - anchovies – chargrilled chicken – poached free range egg **18.0 (gfm)**

Eye fillet – smoked white bean puree – heirloom carrot salad – fried sage
– sage jus **23.0 (gf)**

Confit chicken shanks – asparagus, pea & snow pea risotto
– cured egg yolk **18.0 (gf)**

Heirloom tomato & Jersey labneh tart – basil oil
- semi dried tomatoes – olive crumb **18.0 (v)**

From the Char-Grill

*Hand selected Grass-fed beef from the Limestone Coast
Region by F.T Shelton & Son butchers.*

250G Prime eye fillet - potato galette – tawny jus
- caramelised onion & pear puree – grilled fennel **45.0 (gf)**

300G Porterhouse – charred onion – caramelised onion
& pear puree – tawny jus **37.0 (gf)**

400G Scotch fillet – charred onion – caramelised onion
& pear puree – tawny jus **45.0 (gf)**

Lamb rump – sweet potato puree – charred onions – glazed carrot & sesame
fried sage – sage jus **38.0 (gf)**

Mayura Full Blood Wagyu

300G Grain-fed 9+ score Wagyu rump – rocket - reggiano
- pine nuts – lemon pressed evo **45.0 (gf)**

Fettuccini of prawns – squid – cherry tomatoes – red peppers
- chilli – basil – toasted bread crumbs **28.0**

Slow braised beef cheek – potato smash- fennel – dried shallot
fried garlic – braising liquor reduction **30.0 (gf)**

Pale Ale battered King George whiting – sea salted skin on chips
– tartare – lemon cheek - coleslaw **35.0 (gfm)**

Chicken supreme – potato galette – pan fried heirloom carrots
– spiced pumpkin puree – prosciutto – pomegranate jus **33.0 (gf)**

220G barramundi – pea puree – triple cooked chats – green salad
- curry oil **30.0 (gf)**

Seafood platter - lobster – Pale Ale battered King George whiting – Kilpatrick
oysters – baby octopus – Panko crumbed squid – garlic prawns – tartare
cocktail sauce – chips – coleslaw **60.0 (gfm)**

Twice cooked pork belly – pork crackle crumble – pan fried heirloom carrots & potato
- peas - cauliflower puree – spiced apple – tawny jus **33.0 (gfm)**

Mixed mushroom & fungi risotto – reggiano – fresh herbs – chargrilled
Portobello – reggiano crisps **28.0 (gf) (v)**

Side Dishes

Skin on chips **6.0 (gf) (v)**

Smashed potato – olive oil – fresh herbs **8.0 (v)**

Green beans – pancetta - pine nuts **8.0 (gf)**

Seasonal vegetables - olive oil - herbs **6.0 (v) (gf)**

Garden salad – cherry vinaigrette **8.0 (gf) (v)**

Triple cooked chats – sour cream – chives **8.0 (gf) (v)**

Peas – feta – lemon pressed olive oil **6.0 (gf) (v)**

Coleslaw – aioli – sesame **6.0 (gf) (v)**

Roasted vegetables – honey dressing – sesame **8.0 (gf) (v)**