

2KW SIGNATURE EXPERIENCES

LET US FEED YOU

TRUST US TO GUIDE YOU THROUGH OUR MENU (WHOLE TABLE ONLY)

CAN BE PERSONALISED TO EACH GROUP AND ACCOMMODATE MOST DIETARY REQUIREMENTS

65.0 PER PERSON

MAYURA STATION WAGYU TOMAHAWK

AUSTRALIA'S FINEST PURE BLOOD WAGYU, ROASTED
OVER CHARCOAL

MINIMUM FOUR PEOPLE, SUBJECT TO AVAILABILITY

MARKET PRICE

CRAYFISH INDULGENCE

SOUTH AUSTRALIA'S SIGNATURE CRUSTACEAN, SERVED
OVER THREE COURSES

48 HOURS NOTICE REQUIRED, SUBJECT TO AVAILABILITY

MARKET PRICE

DIRECTLY SOURCED

EXECUTIVE CHEF TRENT LYMN WORKS CLOSELY WITH LOCAL PRODUCERS TO ETHICALLY AND SUSTAINABLY
SOURCE INGREDIENTS

NATURES CHICKEN
GRAZED NATURALLY AND ORGANICALLY OVER APPLE PASTURES IN LENSWOOD

HUTTON VALE FARM
A FAMILY OWNED FARM IN THE EDEN VALLEY CREATING WINE, MEAT AND FRESH PRODUCE

FAIR FISH SA
A NEW ENTERPRISE CONNECTING SMALL SCALE FISHERMAN TO LOCAL CHEFS. THE SEAFOOD IS SOURCED DIRECTLY
FROM THE FISHERMEN SO TIME FROM OCEAN TO RESTAURANT CAN BE AS LITTLE AS 14 HOURS

MASSI HAND CRAFTED CURED MEAT
LOCAL ARTISAN SMALLGOODS OF THE HIGHEST QUALITY, HAND MADE IN MAGILL

THIS IS A MENU DESIGNED FOR SHARING.
 IF YOU WANT TO HOARD IT ALL FOR YOURSELF THEN GO FOR IT,
 BUT WE FEEL THESE PLATES WORK BEST WHEN PLUNDERED BY SEVERAL FORKS.

Freshly shucked West Coast oyster, lemon (GF)	4.5
Spencer Gulf kingfish sashimi, herb kombucha, sesame, nori (GF)	22.0
Raw and fermented vegetables, turmeric hummus, chickpea bark (VG, GF)	18.0
Kangarilla marron, tomato bisque, verde oil, cucumber (GF)	28.0
Riverine Angus beef tartare, ponzu, puffed barley, rice cracker	25.0
Fleurieu leaves, pickled beetroot, cashew cream, carrot snow (VG)	18.0
Fair Fish calamari, black rice, chorizo, salt bush zhoug (GF)	32.0
Lenswood pasture raised chicken, shio-koji, miso tahini, crispy skin (GF)	42.0
Gold Murray cod, wasabi leaf, orange butter sauce, Goolwa pippies (GF)	58.0
Josper roasted fermented cabbage, mint pesto, almond, wattleseed (VG, GF)	18.0
Heritage milk fed pork, ale glaze, buttermilk, Jerusalem artichoke	34.0
Cherrywood smoked Lenswood duck, celery leaf, pear, pickled walnut (GF)	45.0
Corn polenta, seasonal mushrooms, speck, egg yolk (GF)	20.0
Bultarra North Flinders lamb oyster blade, lemon and mint caramel (GF)	72.0
Wood roasted winter greens, black bread, fermented chilli, heirloom yoghurt (V)	22.0
Mayura Station Wagyu rump 9+, confit mushroom, smoked mushroom jus (GF)	55.0
Butcher's cut, seasonal accompaniments	MP
Triple cooked salt and vinegar potatoes (VG, GF)	12.0
Winter leaves, lenswood apple vinaigrette (VG, GF)	12.0

(V) = Vegetarian (VG) = Vegan (GF) = Gluten Free