

## 2KW RESTAURANT MENU

### LET US FEED YOU

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

CAN BE PERSONALISED TO EACH TABLE AND ACCOMMODATE MOST DIETARY REQUIREMENTS

70.0 PER PERSON

### OUR LOCAL PRODUCERS

*EXECUTIVE CHEF TRENT LYMN WORKS CLOSELY WITH LOCAL PRODUCERS AND BUSINESSES TO ETHICALLY AND SUSTAINABLY SOURCE INGREDIENTS AND MINIMISE FOOD MILES*

NATURES CHICKEN, LENSWOOD

BULTARRA STATION LAMB, FLINDERS RANGES

THE DAIRYMAN, BAROSSA VALLEY

FAIR FISH SOUTH AUSTRALIA

PARMA HAND CRAFTED CURED MEAT, ROSTREVOR

MAYURA STATION WAGYU, LIMESTONE COAST

SCOOP SA, FLEURIEU PENINSULA

JAM FACTORY CRAFT AND DESIGN, ADELAIDE

### CRAYFISH INDULGENCE

SOUTH AUSTRALIA'S SIGNATURE CRUSTACEAN, SERVED OVER THREE COURSES

*48 HOURS NOTICE REQUIRED, SUBJECT TO AVAILABILITY*

MARKET PRICE

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.

Josper grilled asparagus, Vanella stracciatella, cured egg yolk, leek ash (V, GF)	24.0
Spencer Gulf kingfish sashimi, herb kombucha, sesame, nori (GF)	22.0
Raw and fermented vegetables, turmeric hummus, chickpea bark (VG, GF)	18.0
Port Lincoln sardines escabeche, carrot puree, garlic crumb	22.0
Dashi poached veal, black garlic and anchovy aioli, caper berries (GF)	22.0
Fleurieu leaves, pickled beetroot, cashew cream, carrot snow (VG, GF)	18.0
Gawler River organic tomato, Vanella burrata, pickled green almond (V)	24.0
Roasted seasonal greens, black bread, fermented chilli, filmjölk (V)	22.0
Fair Fish calamari, black rice, chorizo, saltbush zhoug (GF)	32.0
Lenswood pasture raised chicken, shio-koji, miso tahini, crispy skin (GF)	42.0
Murray River Cod, Geraldton wax buerre blanc, Cloudy Bay clams (GF)	62.0
Bultarra North Flinders lamb shoulder, lemon and mint caramel (GF)	72.0
Mayura Station Wagyu rump 9+, roasted onions, chimichurri (GF)	55.0
Butcher's cut, showcasing chef's favourite beef producers	MP
Triple cooked salt and vinegar potatoes (VG, GF)	12.0
Summer leaves, Lenswood apple vinaigrette (VG, GF)	12.0
Josper roasted fermented cabbage, mint pesto, almond, wattleseed (VG, GF)	18.0

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