

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

CRAIG FLETCHER, YORKE PENINSULA

ADAM BARNES, PORT BROUGHTON

TWO GULFS, LARGS BAY

PARMA HAND CRAFTED CURED MEAT, ROSTREVOR

RIVERSIDE EGGS, BAROSSA VALLEY

GUM PARK BEEF, FLEURIEU PENINSULA

CREATIVE NATIVE, SOUTH AUSTRALIA

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.

Freshly shucked South Australian oysters, lemon (GF)	4.5
Raw and fermented vegetables, turmeric hummus, chickpea bark (VG, GF)	18.0
Fleurieu leaves, pickled beetroot, cashew cream, carrot snow (VG, GF)	18.0
Blue Swimmer crab crumpet, bottarga, chives	20.0
Port Lincoln sardines escabeche, carrot puree, garlic crumb	22.0
Dashi poached veal, black garlic and anchovy aioli, caper berries (GF)	22.0
Roasted seasonal greens, black bread, fermented chilli, filmjölk (V)	22.0
Tuna ceviche, native limes, roast tomato consommé, jalapeños(GF)	24.0
Josper roasted enoki, walnut miso, onion jus, Chinese spinach (VG, GF)	24.0
Grains, pumpkin mole, corn mousse, fried enoki (VG)	28.0
Wood roasted calamari, black rice, chorizo, saltbush zhoug (GF)	32.0
Pasture raised chicken, shio-koji, miso tahini, crispy skin (GF)	42.0
South Australian saltbush lamb shoulder, lemon and mint caramel (GF)	55.0
Mayura Station Wagyu rump 9+, roasted onions, chimichurri (GF)	55.0
Murray River Cod, Geraldton wax buerre blanc, Cloudy Bay clams (GF)	62.0
Butcher's cut, showcasing chef's favourite beef producers	MP
Triple cooked salt and vinegar potatoes (VG, GF)	12.0
Seasonal 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