

## 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

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) ea 4.5

#### SMALL

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

Dashi poached veal, black garlic and anchovy aioli, caper berries (GF) 22.0

Tuna ceviche, native limes, roast tomato consommé, jalapeños (GF) 24.0

#### MEDIUM

Josper roasted enoki, walnut miso, onion jus, Chinese spinach (VG, GF) 24.0

Grains, pumpkin mole, corn mousse, fried enoki (VG) 24.0

Octopus and mussel escabeche, black bean puree, kohlrabi, squid garum (GF) 26.0

Wood roasted calamari, black rice, chorizo, saltbush zhoug (GF) 32.0

#### LARGE

Pasture raised chicken, shio-koji, miso tahini, crispy skin (GF) 42.0

South Australian saltbush lamb shoulder, lemon and mint caramel (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, bacon jam, demi glaze, carrots MP

#### SIDES

Triple cooked salt and vinegar potatoes (VG, GF) 12.0

Seasonal leaves, Lenswood apple vinaigrette (VG, GF) 12.0

Roasted seasonal greens, black bread, fermented chilli, filmjölök (V) 18.0

Josper roasted fermented cabbage, mint pesto, almond, wattleseed (VG, GF) 18.0

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