

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

TWO GULFS, LARGS BAY

PARMA HAND CRAFTED CURED MEAT, ROSTREVOR

RIVERSIDE EGGS, BAROSSA VALLEY

CREATIVE NATIVE, SOUTH AUSTRALIA

GAZANDER OYSTERS, COFFIN BAY

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 Gazander oysters, lemon (GF) ea 4.5

SMALL

Smoked cauliflower baba ghanoush, saltbush dukkah, succulents, linseed crackers (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

Burrata, mint pesto, fried Jerusalem artichokes, pepperberry sunmuscats, pine nuts (V, GF) 24.0

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

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

W.A. octopus and mussel escabeche, black bean puree, kohlrabi, squid garum (GF) 26.0

Fair Fish S.A. Spencer Gulf calamari, black rice, chorizo, saltbush zhoug (GF) 32.0

LARGE

Forest Range 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 beurre blanc, Cloudy Bay clams (GF) 62.0

Butcher's cut, showcasing chef's favourite beef producers,
 served with bacon jam, demi glaze, carrots (GF) 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

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