

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

PAROO, DARLING RIVER

SOUTHERN ROCK LOBSTER

SOUTH AUSTRALIA'S SIGNATURE CRUSTACEAN, SERVED WITH CHEFS CHOICE OF CONDIMENTS

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.

Wood roasted S.A King prawn, zucchini gazpacho, Diana olive oil, fizzy grapes (GF) 13.0

SMALL

Smoked cauliflower baba ghanoush, saltbush dukkah, succulents, linseed crackers (VG, GF) 18.0

Blue swimmer crab crumpet, bottarga, chives 20.0

Paroo kangaroo tartare, cashew cream, saltbush crackers, tomato salt, natives (GF) 20.0

Hiramasa kingfish sashimi, fermented chilli aioli, furikake, wasabi leaves (GF) 22.0

MEDIUM

Vannella burrata, tomatoes, fermented teff flour pancake, eggplant jam (V, GF) 22.0

Asparagus, cured organic egg yolk, stracciatella, tarragon dressing, leek ash (V, GF) 20.0

Coorong mullet escabeche, Gawler River tomatoes, herb booch, chimichurri (GF) 26.0

Heirloom carrots, jalapeño vinaigrette, carrot puree, native herb crunch (V, GF) 18.0

Josper grilled calamari, wild rice, housemade chorizo, saltbush zhoug (GF) 30.0

LARGE

Forest Range pasture raised chicken, shio-koji, miso tahini, crispy skin (GF) 42.0

South Australian lamb shoulder, lemon and mint caramel (GF) 60.0

Murray River cod, Geraldton wax beurre blanc, Coffin Bay vongole (GF) 62.0

Butcher's cut, showcasing chef's favourite local and interstate beef producers,
served with seasonal greens, bagna cauda, pangrattato MP

SIDES

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

Seasonal leaves, Forest Range apple cider vinaigrette, green goddess dressing (V, GF) 12.0

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

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