

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, FOREST RANGE

ELLIS BUTCHERS, MCLAREN VALE

TWO GULFS, LARGS BAY

PARMA HANDCRAFTED CURED MEAT, ROSTREVOR

CREATIVE NATIVE, SOUTH AUSTRALIA

YUMBAH AQUACULTURE, SOUTH AUSTRALIA

PENINSULA PROVIDORE OLIVE OIL, TOOPERANG

GAZANDER OYSTERS, COFFIN BAY

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.

2KW daily baked sourdough, roast chicken butter (per person)	3.0
Gazander oysters, lemon, Geraldton wax mignonette (GF)	4.5
Albrolhos Island scallops, corn mousse, dried lime powder (GF)	6.5
Yorke Peninsula white pea hummus, daikon, kohlrabi, pickled walnut, sea parsley (GFO, VG)	14.0
Tajima Wagyu MS8+ bresaola 50g (GF)	26.0
Orange and juniper brined beetroot, whipped Woodside goats curd, hazelnut (GF, V, VGO)	16.0
Paroo Kangaroo tartare, sourdough toast, pickled shallots, bush tomato (GFO)	16.0
Roasted seasonal greens, filmjök, fermented chilli gel, black bread crumb (V, VGO, GFO)	18.0
Two Gulfs crab, roasted tomato consommé, mezcal, fermented chilli (GF)	20.0
Hiramasa kingfish sashimi, macadamia and chilli oil, finger lime yoghurt, saltbush (GF)	23.0
Wood roasted eggplant, burrata, saffron, macadamia, gremolata (GF, V, VGO)	25.0
Charred Western Australian octopus, muhammara, chimichurri (GF)	26.0
Yumbah greenlip abalone, buckwheat risotto, Jerusalem artichoke, shiso (GF)	27.0
Coorong mullet, Goolwa pipis, Kangaroo Island samphire, macadamia salsa macha (GF)	34.0
Natures Chicken, koji, guajillo and tomato, pan juice, witlof (GF)	42.0
Wood roasted Murray cod, caper beurre blanc, native succulents, caper leaf (GF)	MP
Josper grilled butchers cut, Ko-rican chimichurri, charred onions (GF)	MP
1.2kg Lamb shoulder, mint caramel, edamame, rau ram (GF)	75.0
Triple cooked salt and vinegar potatoes (GF, VG)	12.0
Seasonal leaves, Forest Range apple cider vinaigrette (GF, VG)	12.0

(V) = Vegetarian (VG) = Vegan (VGO) = Vegan option (GF) = Gluten Free (GFO = Gluten Free Option)