2KW

LET US FEED YOU

Trust us to guide you through our menu (whole table only) — 90 PP *or* 115 PP

Sourdough flatbread, nigella seeds, confit garlic butter (VGO)	12
Pacific oyster, rosé, pickled shallots, black pepper (GF, A)	7 ea
Raw kingfish, smoked soy, japanese mustard, shiso (GF, A)	32
Classic wagyu steak tartare, cantabrian anchovy (GF, I)	35
Spicy kin southern bluefin tuna, hash brown (GF, A)	12 ea
Roasted shark bay scallop, harissa butter, pork crackling (GF, A)	12 ea
Two gulfs blue swimmer crab toast, habanero mayonnaise, chives, salted egg yolk (GF, A)	15 ea
Truffle mushroom duxelles, shallot jam, fried bread (GF, VG)	10 ea
Warrigal, lemon and ricotta curry puff, fermented chilli (V)	10 ea
Petit agour tartlet, onion soubise, davidson plum (V)	12 ea
Josper fired mortadella skewer, salsa verde (GF)	15 ea
Wood roasted pumpkin, stracciatella, fermented honey, fried sage (GF, V)	26
Charred hispi cabbage, nori mayonnaise, macadamia, crispy kale (GFO, N, VG)	26
Golden rice cake, oyster mushroom, pickled garlic, smoked mushroom jus (GF, VG)	35
Spencer gulf prawns, pickled green peppercorn sauce (GF, A)	48
Robarra, seaweed butter, goolwa pipis, saltbush, corn (GFO, A)	50
Wood fired spatchcock, paprika, lemon, roasted peppers, harissa (GF)	54
Grilled half southern rock lobster, garlic butter, tarragon, roasted cherry tomatoes (GF, A)	88
Slow cooked lamb shoulder, mint, caramel, beans, peas (GF)	
half *(serves 2)*	70
whole *(serves 4)*	135
300g o'connor grain-fed scotch fillet, chimmichurri, watercress (GF)	65
500g stockyard gold angus bone-in striploin, red wine jus, braised cima di rapa (GF)	95
Salt and vinegar potatoes (GF, VG)	16
Radicchio, iceberg, american mustard, sherry vinegar, pecorino (GF, VGO)	16
Grilled broccolini, bagna cauda, buttered almonds (GF, N, I)	16

(V)=vegetarian (VG)=vegan (VGO)=vegan option (GF)=gluten free (GFO)=gluten free option (N)=contains nuts
seafood origins: A - australian, I - imported, M - mixed origin
Please note a 15% surcharge applies on public holidays