



## 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

85.0 PP OR 115.0 PP

### OUR PRODUCERS

EXECUTIVE CHEF SAM CHRISTOPHER WORKS CLOSELY WITH OUR PRODUCERS AND BUSINESSES TO ETHICALLY AND SUSTAINABLY SOURCE INGREDIENTS

ELLIS BUTCHERS, MCLAREN VALE

GOOLWA PIPIS

KERWEE WAGYU, JONDARYAN, QLD

NOMAD CHICKEN, FINNIS VALLEY

NGERINGA, MOUNT BARKER SUMMIT

PARMA HANDCRAFTED CURED MEAT, ROSTREVOR

PENINSULA PROVIDORE OLIVE OIL, TOOPERANG

ROSEVALE LENTILS, YORKE PENINSULA

WESTSIDE MUSHIES, HENLEY BEACH

YARRA VALLEY CAVIAR, THORNTON, VIC

GAZANDER OYSTERS, COFFIN BAY, SA

### OUR JOSPER

PRONOUNCED: HOS-PER

BORN IN BARCELONA, WEIGHING IN AT HALF A TONNE AND FIRING ABOVE 350C, THIS SPANISH OVEN RUNS ON CHARCOAL AND REDWOOD AND IS BEHIND THE CHARACTERISTIC FLAVOURS OF 2KW BAR AND RESTAURANT

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.

Pumpkin & sunflower seeded sourdough, cultured butter (GFO)	4.5
Coffin Bay Gazander Oyster, natural, shallot mignonette (GF)	ea 5.0
Potato mille feuille, crème fraîche, Yarra Valley smoked salmon roe (GF)	ea 10.0
6+MS Wagyu cecina toast, woodfired red pepper, hazelnut romesco (GFO, N)	10.0
Pickled cucumber, melon, macadamia cream, dill, nigella seeds (VG, GF, N)	12.0
Spencer Gulf king prawn, saffron, Davidson plum, chilli oil (GF)	ea 15.0
Grilled pork skewer, speck, tamarind hot sauce, fried shallots (GF)	ea 15.0
Smoked pumpkin tostada, shallot & fennel escabeche, pasilla chilli, fried salt bush (VG, GF)	14.0
Spencer Gulf kingfish crudo, citrus, Mexican oregano, olive oil (GF)	27.0
Cold smoked Wagyu rump tartare, Woodside goats curd, potato flatbread, sesame	27.0
Biodynamic beetroots, Woodside goats curd, fennel seed vinaigrette, candied walnuts (GF, N)	26.0
Grilled 1/2 shell Tasmanian scallops, truffled mushroom & olive butter, herb crumb (3)	30.0
Goolwa pipis, vadouvan, crème fraîche, curry leaf (GF)	21.0
Wood fired eggplant, grains, shawarma spices, tahini, pickled garlic (VG, GF)	32.0
Coorong flounder, burnt butter, capers, lemon, parsley, rémoulade (GF)	MP
Shio koji chicken, native Australian jerk sauce, charred pickled onions (GF)	48.0
Josper grilled 350g Wagyu sirloin (6+MS), Westside mushroom & mountain pepper butter (GF)	99.0
Slow cooked 1.2kg lamb shoulder, mint caramel, edamame, rau ram (GF)	95.0
1kg Wagyu ribeye (4-5MS), chimichurri, 'Little Banger' super session ale mustard (GFO)	225.0
Seasonal salad leaves, green goddess, cured egg yolk (GF, V)	16.0
Triple cooked salt & vinegar potatoes (GF, VG)	15.0
Biodynamic Ngeringa greens, orange peel furikake, mushroom soy (VG, GFO)	17.0

Please be aware there is a 1.5% surcharge on all eftpos, 1.9% on amex transactions and 15% Surcharge on public holidays

(V) = Vegetarian (VG) = Vegan (GFO) = Gluten free option (GF) = Gluten Free (N) = Contains Nuts