



RESTAURANT MENU

LET US FEED YOU

TRUST US TO GUIDE YOU THROUGH OUR MENU (WHOLE TABLE ONLY)
WE CAN PERSONALISE EACH TABLE'S SELECTION 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

GAZANDER OYSTERS, COFFIN BAY, SA

ŌRA KING SALMON, NELSON, NEW ZEALAND

YARRA VALLEY CAVIAR, THORNTON, VIC

WESTSIDE MUSHIES, ROYAL PARK, SA

PENINSULA PROVIDORE OLIVE OIL, TOOPERANG, SA

PARMA HANDCRAFTED CURED MEAT, ROSTREVOR, SA

DIRT(Y) INC, ADELAIDE, SA

NGERINGA, MOUNT BARKER SUMMIT, SA

ELLIS BUTCHERS, MCLAREN VALE, SA

NOMAD FARMS CHICKEN, FINNIS VALLEY, SA

KERWEE WAGYU, JONDARYAN, QLD

FERGUSONS LOBSTERS, LIMESTONE COAST, SA

ACKNOWLEDGEMENT OF COUNTRY 'NIINA MARNI'

WE WOULD LIKE TO ACKNOWLEDGE THIS LAND THAT WE MEET ON TODAY AS THE TRADITIONAL LANDS FOR THE KAURNA PEOPLE AND WE RESPECT THEIR SPIRITUAL RELATIONSHIP WITH THEIR COUNTRY.

WE ALSO ACKNOWLEDGE THE KAURNA PEOPLE AS THE CUSTODIANS OF THE GREATER ADELAIDE REGION AND THAT THEIR CULTURAL AND HERITAGE BELIEFS ARE STILL AS IMPORTANT TO THE LIVING KAURNA PEOPLE TODAY

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

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 and sunflower seeded sourdough, cultured butter (V, GFO)	ea 4.5
Kaviari Transmontanus caviar (20g), potato crisps, sour cream, chives (GF)	110.0
Coffin Bay oyster, shallot mignonette, wakame (GF)	ea 5.0
Tasmanian scallop ceviche, coconut, finger lime, pickled green tomato, jalapeno (GF)	ea 10.0
Pickled melon, cucumber, macadamia cream, nigella seeds, dill (GF, VG, N)	12.0
Smoked Westside mushroom empanada (GF, VG)	ea 6.5
Chicken liver parfait, shallot waffle, black garlic	ea 8.5
Spencer Gulf king prawn, saffron, Davidson plum, chilli oil (GF)	ea 15.0
Cured Ōra King salmon, Japanese mustard, roasted sesame, pickled shallot, shiso (GF)	31.0
Grilled banana peppers, hazelnut romesco, smoked paprika oil, oregano (VG, GF, N)	15.0
Burrata, rockmelon, Lonza, burnt honey, sundried chilli (GF)	24.0
Lebanese eggplant, shawarma spiced eggplant jam, Yorke Peninsula chickpea, tahini (GF, VG)	25.0
Westside mushrooms, blue lentils, fermented cashew, warrigal greens (GF, VG, N)	32.0
Grilled pork skewer, speck, tamarind sauce, fried shallot (GF)	ea 15.0
Grilled Robarra fillets, smoked creamed corn, fennel, salmoriglio (GF)	36.0
Grilled Limestone Coast 1/2 lobster, prosecco and vermouth velouté (GF)	80.0
Nomad Farms chicken, native Australian jerk sauce, charred pickled onions (GF)	48.0
Slow cooked 1.2kg lamb shoulder, mint caramel, edamame, rau ram (GF)	95.0
Kerwee Angus sirloin 300g, 200 day grain fed, Darling Downs	65.0
Kerwee Wagyu rib eye 1kg, 400 day grain fed, MS 5+, Darling Downs	225.0
accompanied by chimichurri, Little Bang session ale mustard, madeira jus (GFO)	
Seasonal salad leaves, green goddess, cured egg yolk (GF, V)	16.0
Heirloom tomato salad, smoked tomato vinaigrette, tarragon, Kutjera (GF, VG)	17.0
Triple cooked salt and vinegar potatoes (GF, VG)	15.0

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