



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

MASSI HANDCRAFTED, ROSTREVOR, SA

DIRT(Y) INC, ADELAIDE, SA

NGERINGA, MOUNT BARKER SUMMIT, SA

ELLIS BUTCHERS, MCLAREN VALE, SA

NOMAD FARMS CHICKEN, FINNIS VALLEY, SA

STOCKYARD, JONDARYAN, QLD

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.

Seeded sourdough, whipped confit garlic butter (GFO, V)	ea 4.5
Kaviari Transmontanus caviar (20g), potato crisps, sour cream (GF)	110.0
Gazander Coffin Bay oyster, pickled shallot, wakame vinegar (GF)	ea 5.0
Smoked mushroom and Warrigal greens empanada, quince jam (GF, VG)	ea 6.5
Shark Bay scallop ceviche, coconut, green tomato, jalapeno, finger lime (GF)	ea 10.0
Spencer Gulf king prawn, Davidson plum dragon spice, shellfish oil, saffron sauce (GF)	ea 15.0
Cured Ōra King salmon, Japanese mustard, shiso, sesame, smoked soy (GF)	31.0
Salt baked beetroots, Woodside goats curd, pistachio, caraway, rye whiskey (GF, V)	24.0
Lebanese eggplant, spiced eggplant jam, tahini, sprouted red lentil (GF, VG)	24.0
Brussel sprouts, speck, royal blue lentils, mountain pepper, walnut crisp (GFO, N)	18.0
Kiwami Wagyu MS 9+ rump skewer, tasty paste (GFO)	ea 15.0
Nomad Farms chicken, Shio koji, charred creamed corn, dried citrus (GF)	48.0
Grilled Robarra fillets, cider braised chickpea, cherry tomatoes, Goolwa pipis, mussels (GF)	42.0
Smoked pumpkin, peanut habanero salsa macha, saltbush, white bean purée (GF, VG, N)	28.0
Slow cooked 1.2kg lamb shoulder, mint caramel, edamame, rau ram (GF)	95.0
Stockyard 1kg Wagyu rib eye, 400 day grain fed, MS 5+	225.0
Stockyard 300g Angus sirloin, grain fed	65.0
accompanied by chimichurri, Little Bang session ale mustard, Madeira jus (GFO)	
Seasonal salad leaves, green goddess, cured egg yolk (GF, V)	16.0
Triple cooked salt and vinegar potatoes (GF, VG)	15.0
Charred broccolini, hazelnut romesco, smoked paprika (GF, VG, N)	16.0

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