



# EAT

SPRING

## ENTREES

Saganaki, golden beets, fennel, lemon, orange honey (V)	16
Spiced crispy calamari, sesame yoghurt, cucumber, citrus, herb salad	22 / 32
Spencer Gulf kingfish ceviche, coriander, green chilli, macadamia, coconut milk (GF)	20
Charred local asparagus & oyster mushrooms, mozzarella, nettle, pine nuts	18
Tasting plate, smoked duck breast salad, jamon, salami, quince, toast	24

## MAINS

Beef burger, bacon, blue cheese, cos, sweet & sour onions, brioche, chips	24
Pan fried potato gnocchi, broccolini, peas, triple cream, panegrattato (V)	18 / 26
Beer battered King George whiting & chips, cos, tartare sauce	30
Humpty Doo barramundi fillet, local mussels, prawns, fregola, tomato broth, salsa verde	40
Confit duck leg, potato bake, celeriac puree & salad, orange jus (GF)	36
Slow cooked lamb shoulder, smoked eggplant, feta, kale, tomato jus (GF)	38

## SIDES

Club or shoestring fries, aioli (V)	9
Cos salad, kohlrabi, candied walnuts, spiced pomegranite dressing (V)(GF)	10
Sautéed greens, chorizo, lemon, almond (V)(GF)	12

## DESSERTS

Tiramisu, chocolate sorbet, hazelnut texture	16
Lemon curd tartlet, poached pear, citrus, floral honey	16
Selection of international cheeses, lavosh, date relish	24
Affogato, vanilla bean ice-cream, espresso, liqueur, almond biscuit	16

## KIDS MENU

Fish and chips	12
Penne pasta, Napoli or Bolognese (GF)	10
Chicken schnitzel, fries, green salad	12
Choc top ice-cream	6

