



EAT

SPRING

ENTREES

Saganaki, 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, pine nut salad	18
Tasting plate, manchego, jamon, salami, quince, relish, toast	24

MAINS

SSCBC cheese burger, mustard, tomato relish, brioche, chips	24
Pan fried potato gnocchi, broccolini, peas, triple cream, panegrattato (V)	18 / 26
Beer battered local flathead & chips, cos, tartare sauce	30
Humpty Doo barramundi fillet, local mussels, prawns, fregola, tomato broth, salsa verde	40
O'connor short rib, celeriac puree, shaved carrot & tomato salad (GF)	40
Slow cooked lamb shoulder, smoked eggplant, feta, kale, tomato jus (GF)	38

SIDES

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

DESSERTS

Tiramisu, chocolate sorbet, hazelnut texture	16
Passionfruit parfait, lime caramel, marinated orange, biscotti	16
Selection of international cheeses, lavosh, quince paste	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	7

