



Signature Restaurant

Something To Share

Natural Coffin Bay Oysters
Lemon and Mignonette Sauce
3 each | GF, LF

Panko Crumbed Coffin Bay Oysters
Wakame Seaweed Salad and Wasabi Aioli
3.5 each | LF

Marinated Corirole Olives
Kalamata, Koroneki, Verdale and Leccino Olives
8 | V, GF, LF, Ve

Toasted Ciabatta
Extra Virgin Olive Oil, Dukkah
Green Tomato Chutney
11 | V, Ve, LF, N

Beetroot Fritters
Chic Pea Puree, Goats Curd and Dressed Leaves
18 | V

Smoked Trout Croquettes
With Horseradish and Dill Crème Fraîche
18

Duck Liver Parfait
Brioche, Cranberry and Orange Chutney
19

Charcuterie Board
House made Terrine, Grilled Hahndorf Chorizo,
Jamon Serrano, Green Tomato Chutney and Toast
22 | LF

Sake BBQ SA Squid
Grilled Watermelon, Whipped Feta and Mint
Small 22 | Large 32 | GF

The Main Event

200g Signature Angus Beef Fillet
Root Vegetable Mash, Buttery Crumbs,
Beer Battered Onion Rings and Shiraz Jus
41

250g Sous Vide Wagyu Rump
Parsnip Puree, Forest Mushrooms and Grilled Asparagus
41

Quattro Formaggio Panzotti
Truffle Sauce and Fine Herb Salad
Small 19 | Large 31 | V

Blue Swimmer Crab and Prawn Tortellini
Crab and Prawn Bisque
Small 26 | Large 36

Black Sherry Braised Beef Brisket
Red Cabbage Puree, BBQ White Beans and White Anchovy Gremolata
34 | GF, LF

Roasted Pork Belly
Spiced Plum Compote, Compressed Apple and Witloff Salad
35 | GF, LF

Smoked Duck Salad
Pickled Radicchio, Grilled Fennel and Boozey Figs
36 | GF, LF

Sides

11 each

Seasonal Greens | GF, LF, V, Ve

Baby Cos Salad and Buttermilk Dressing | GF, V

Roasted Heirloom Carrots and Baby Beets | GF, LF, V, Ve

Duck Fat Chips | GF, LF, V, Ve

Truffled Mash | GF, V

NO SEPARATE ACCOUNTS PLEASE | V - Vegetarian, GF - Gluten Free, LF- Lactose Free, N - Contains Nuts, Ve - Vegan
Most Meals can be altered to suit Dietary Requirements