



## 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 Coriolo 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, GF

Smoked Trout Croquettes  
With Horseradish and Dill Crème Fraîche  
18

Prawn and Cashew Dumplings  
Pickled Ginger and Carrot Dressing  
Small 24 | Large 34 | LF

Charcuterie  
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 Wagyu Rump  
Parsnip Puree, Forest Mushrooms and Grilled Asparagus  
41 | GF

Chicken Saltimbocca  
Root Vegetable Mash, Forest Mushrooms and Shiraz Jus  
Large 35 | GF

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

Fritto Misto  
Tempura Fried Seasonal Vegetables, Kim Chi and Ponzu Dressing  
Small 19 | Large 29 | Ve, V, 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

Garden Salad | V, Ve, GF, LF

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

Duck Fat Chips | GF, LF

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