



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 Coriole 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