



# Vegan Selection



<b>Escalivada Vegetables with Toasted Ciabatta (VG/GFA)</b>	<b>19</b>
Charred eggplant, red pepper & onion, grilled sourdough, roasted garlic aioli	
<b>Roasted Cauliflower Salad (VG/GF)</b>	<b>17</b>
Warm salad of roasted cauliflower, spiced butter beans & pumpkin hummus	
<b>Spiced Chickpea &amp; Cauliflower Tagine (VG/GFA)</b>	<b>32</b>
Ras el hanout spiced chickpea, cauliflower & tomato casserole, smoked almond couscous, turmeric & coconut labneh	
<b>Fattoush Salad (VG/GFA)</b>	<b>9</b>
Cherry tomato, cos lettuce, cucumber, radish, parsley & pita croutons, lime dressing	
<b>Flash Potatoes (VG)</b>	<b>10</b>
Twice cooked chat potato, rosemary salt	
<b>Side of Greens (VG/GF)</b>	<b>9</b>
Chef's selection of sautéed seasonal green vegetable	
<b>Coconut Rice (VG/GF)</b>	<b>7</b>
Aromatic rice, kaffir lime, lemongrass, coconut milk	
<b>Chips (VG)</b>	<b>9</b>
Beerenberg tomato sauce	
<b>Sorbet Selection (VG/GF)</b>	<b>12</b>
Two scoops of mango & raspberry sorbet	
<b>Bowl of Fresh Seasonal Fruit (VG/GF)</b>	<b>7</b>
Fruit selection changes seasonally	



# Vegetarian Selection



<b>Roasted Cauliflower Salad (VG/GF)</b>	<b>17</b>
Warm salad of roasted cauliflower, spiced butter beans & pumpkin hummus	
<b>Escalivada Vegetables with Toasted Ciabatta (VG/GFA)</b>	<b>19</b>
Charred eggplant, red pepper & onion, grilled sourdough, roasted garlic aioli	
<b>Ricotta Stuffed Mushroom (V)</b>	<b>19</b>
Herb crusted Portobello mushroom, lemon ricotta, aged balsamic, garlic & parsley oil	
<b>Pumpkin Gnocchi (V)</b>	<b>28</b>
Pan fried gnocchi, roasted capsicum, caramelised onion, smoked almond, spinach & goats' cheese	
<b>Spiced Chickpea &amp; Cauliflower Tagine (VG,GFA)</b>	<b>32</b>
Ras el Hanout spiced chickpea, cauliflower & tomato casserole, smoked almond couscous, turmeric & coconut labneh	
<b>Fattoush Salad (V/VGA/GFA)</b>	<b>9</b>
Cherry tomato, cos lettuce, cucumber, radish, parsley & pita croutons, lime dressing	
<b>Truffle Cauliflower Gratin (V)</b>	<b>12</b>
Baked cauliflower, cheese sauce, black truffle	
<b>Flash Potatoes (V/VGA)</b>	<b>10</b>
Twice cooked chat potato, rosemary salt, grated Parmesan	
<b>Coconut Rice (VG/GF)</b>	<b>7</b>
Aromatic rice, kaffir lime, lemongrass, coconut milk	
<b>Side of Greens (VG/GF)</b>	<b>9</b>
Chef's selection of sautéed seasonal green vegetables	
<b>Bowl of Chips (V/VGA)</b>	<b>9</b>
Hot chips, Beerenberg tomato sauce & aioli	



# Vegetarian Selection



<b>Chocolate &amp; Hazelnut Toffee Brownie (V)</b> House made brownie, blackberry compote & liquorice ice cream	<b>16</b>
<b>Banana Tart Tatin (V)</b> Caramelised banana, puff pastry, rum & raisin ice cream	<b>16</b>
<b>Crema Catalana (V/GFA)</b> Spanish glazed citrus crème, mantecados shortbread	<b>25</b>
<b>Affogato (V/GF)</b> with espresso coffee, vanilla ice cream & your choice of liqueur	<b>16</b>
<b>Cheese Plate (V)</b> Selection of south Australian farmhouse cheese, quince paste & lavash	<b>25</b>
<b>Ice Cream &amp; Sorbet Selection (V)</b> Please ask our staff for todays selection	<b>16</b>



# Gluten Free Selection



<b>Trio of Oysters (GF/DFA)</b> Natural with green ant hot sauce Spek bacon Kilpatrick Rockefeller	<b>15</b>
<b>Seared Scallops (GF)</b> Cauliflower purée, Maple glazed spek	<b>22</b>
<b>Escalivada Vegetables with Toasted Ciabatta (VG/GF)</b> Charred eggplant, red pepper & onion, gluten free bread, roasted garlic aioli	<b>19</b>
<b>Roasted Cauliflower Salad (VG)</b> Warm salad of roasted cauliflower, spiced butter beans & pumpkin hummus	<b>17</b>
<b>Grilled Pink Snapper Fillet (GF)</b> Potato Rösti, caperberries, horseradish cream	<b>34</b>
<b>Grilled Chicken Supreme (GF/DFA)</b> Garlic mash potato, roasted broccolini, thyme jus	<b>33</b>
<b>Slow Roasted Lamb Shoulder (GF/DF)</b> Roasted pumpkin purée, crisp cavolo nero, rosemary jus	<b>38</b>
<b>350g MSA Scotch Fillet (GF/DFA)</b> Fondant potato, sautéed green beans, your choice of sauce: Red wine jus (GF/DF) Mushroom (GF) Peppercorn (GF) Béarnaise (GF)	<b>49</b>
<b>Duck Two Ways (GF)</b> Confit leg & escabeche breast of duck, snow peas, kipfler potato, hazelnut citrus jus	<b>38</b>
<b>Spiced Chickpea &amp; Cauliflower Tagine (VG/GF)</b> Ras el hanout spiced chickpea, cauliflower & tomato casserole, coconut rice, turmeric & coconut labneh	<b>32</b>



# Gluten Free Selection



**Fattoush Salad (VG/GF) 9**  
Cherry tomato, cos lettuce, cucumber, radish, parsley, lime dressing

**Coconut Rice (VG/GF) 7**  
Aromatic rice, kaffir lime, lemongrass, coconut milk

**Grilled Garlic Prawn Skewers (GF/DF) 9**  
Garlic and parsley marinated prawns

**Side of Greens (VG/GF) 9**  
Chefs selection of sautéed seasonal green vegetables

**Palate Cleanser (VG/GF) 12**  
Two scoops of mango & raspberry sorbet

**Cheese Plate (V/GF) 25**  
Chef's selections of South Australia's finest cheeses, quince paste & gluten free bread



# Dairy Free Selection



<b>Trio of Oysters (GFA/DF)</b> Natural with green ant hot sauce Spek bacon Kilpatrick Rockefeller	<b>15</b>
<b>Escalivada Vegetables with Toasted Ciabatta (VG/DF)</b> Charred eggplant, red pepper & onion, grilled sourdough, roasted garlic aioli	<b>19</b>
<b>South Australian Seafood Tasting Plate (DF)</b> Spencer Gulf prawn, pickled Coorong mullet rollmop, tempura greenlip abalone, Coffin Bay oyster Rockefeller, Port Lincoln tuna tatake	<b>For 1 / 34</b> <b>For 2 / 65</b>
<b>Pumpkin Gnocchi (V/DF)</b> Pan fried gnocchi, roasted capsicum, caramelised onion, smoked almond & spinach	<b>28</b>
<b>Chicken Rica Rica (DF)</b> Indonesian spicy chilli chicken, crushed potatoes, pickled cucumber salad	<b>34</b>
<b>Grilled Chicken Supreme (GF/DF)</b> Flash potato, roasted broccolini, thyme jus	<b>33</b>
<b>Slow Roasted Lamb Shoulder (GF/DF)</b> Roasted pumpkin purée, crisp cavolo nero, rosemary jus	<b>38</b>
<b>350g MSA Scotch Fillet (GF/DF)</b> Flash potato, sautéed green beans, red wine jus	<b>49</b>
<b>Duck Two Ways (GF/DF)</b> Confit leg & escabeche breast of duck, snow peas, kipfler potato, hazelnut citrus jus	<b>38</b>



# Dairy Free Selection



<b>Spiced Chickpea &amp; Cauliflower Tagine (VG/GFA/DF)</b>	<b>32</b>
Ras el hanout spiced chickpea, cauliflower & tomato casserole, smoked almond couscous, turmeric & coconut labneh	
<b>Fattoush Salad (VG/GF/DF)</b>	<b>9</b>
Cherry tomato, cos lettuce, cucumber, radish, parsley, lime dressing	
<b>Flash Potatoes (VG/DF)</b>	<b>10</b>
Twice cooked chat potato, rosemary salt	
<b>Coconut Rice (VG/GF/DF)</b>	<b>7</b>
Aromatic rice, kaffir lime, lemongrass, coconut milk	
<b>Grilled Garlic Prawn Skewers (DF)</b>	<b>9</b>
Garlic and parsley marinated prawns	
<b>Side of Greens (VG/GF/DF)</b>	<b>9</b>
Chefs selection of sautéed seasonal green vegetables	
<b>Bowl of Chips (V/VGA/DF)</b>	<b>9</b>
Hot chips, Beerenberg tomato sauce & aioli	
<b>Sorbet Selection (VG/GF)</b>	<b>12</b>
Two scoops of mango & raspberry sorbet	
<b>Bowl of Fresh Seasonal Fruit (VG/GF)</b>	<b>7</b>
Fruit selection changes seasonally	