



Gluten Free Selection



Oysters (GF)	6 each
Natural Kilpatrick Native turmeric & karkalla relish Green ant hot sauce	
Prawn, Mango & Macadamia Salad (GF/DF)	18
Local prawn, mango, macadamia nut, spinach, chilli, red onion, lemon vinaigrette	
Roasted Beetroot, Feta, & Pickled Onion Salad (GF/V/VGA)	17
Roasted beets, marinated Woodside feta, flash pickled onion, radish	
Central Market Antipasto (GF)	28
Selection of locally sourced smallgoods, cheese, pickled & grilled vegetables, frittata & gluten free bread	
Satay Chicken Skewers (5) (GF)	18
Char-grilled Malaysian chicken skewers with spiced peanut dipping sauce	
Flamingo Wings (GF)	18
Tandoori spiced chicken wings, cucumber yoghurt	
South Australian Seafood Tasting Plate (GF/DFA)	For 1 / 34
Limestone Coast crayfish medallion, Spencer Gulf prawns, hot smoked Port Lincoln tuna rillettes, grilled Limestone Coast squid, Coffin Bay oysters.	For 2 / 65
Confit Pork Belly (GF/DF)	34
Crispy pork belly, green apple salad, green ginger jus	
Baked Ratatouille (V/VGA/GF)	29
Zucchini, eggplant, tomato, baked with a Provençal sauce, pickled fennel salad, cheesy garlic bread	
Atlantic Salmon Fillet (GF/DF)	36
Warm crushed potato, cherry tomato & olive salad, broccolini, pepperonata	
Chancellor Poke Bowl (GF)	17
Edamame, carrot, cucumber, vermicelli, bean shoot, cherry tomato, avocado, sesame & miso dressing	10
Add Chicken Satay Skewers (3)	12
Add Garlic Prawn Skewers (2)	12
Add Grilled Flake Fillet (1)	12



Gluten Free Selection



King Prawn & Pork Belly Salad (GF)	25
Vermicelli, slaw, fried shallot, spicy nam jim dressing	
Char-grilled Sesame Chicken (GF/DF)	33
Cucumber salad, coconut rice, red curry sauce	
Garlic Prawns (GF/DFA)	32
Garlic marinated local prawns served on a sizzling plate with char-grilled gluten free bread, chat potato, rocket salad	
300G Scotch Fillet (GF)	49
250g Wagyu Rump Steak (GF)	36
Marinated Lamb Tenderloin (GF)	36
Fleurieu Chicken Supreme (GF)	34
Kangaroo Loin (GF)	35
Grilled Garlic Prawn Skewers (3) (GF)	18
All served with: Mashed potato & sautéed green vegetables or Garden salad & mashed potato Choice of sauce: Red wine jus (GF/DF), Mushroom (GF), Peppercorn (GF), Béarnaise (GF)	
Market Garden Salad (VGA/GF)	9
Cherry tomato, rocket, cucumber, radish, red onion, lemon vinaigrette	
Garlic Mashed Potatoes (V/GF)	10
Mashed potato, garlic & herb butter	
Coconut Rice (VG/GF)	7
Aromatic rice, kaffir lime, lemongrass, coconut milk	
Side of Greens (VG/GF)	9
Chef's selection of sautéed seasonal green vegetables	
Mango & Passionfruit Panna Cotta (GF)	8 16
Coconut macaroons	
Affogato (V/GF)	15
With espresso coffee, vanilla ice cream & your choice of liqueur	
Cheese Plate (V/GF)	25
Selection of South Australian farmhouse cheese, quince paste & rice crackers	
Ice Cream & Sorbet Selection (V/VGA/GF)	5/scoop
Please ask our team for today's selection	