

À LA CARTE MENU



ENTRÉES

Calt 9- Danner Halayer; (V. CE)	фо.=
Salt & Pepper Haloumi (V, GF)	\$25
Wasabi avocado mayonnaise and soybean	
Fried Pumpkin Tortellini (V, GF)	\$20
Pumpkin honey and raita	'
Tuna Gravlax (GF)	\$25
Compressed watermelon and cucumber gel	
Smoked Char Siu Pork Belly (GF)	\$25
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Sautéed cashews and citrus gel	

(V) - Vegetarian

(GF) - Gluten-free

Please inform staff if you have any allergies, as the absence of allergens cannot be guaranteed.



MAINS

Lamb Backstrap (GF)	\$40
Pistachio crust, cherry tomato and green bean salad	
Pan-fried Market Fish (GF)	\$40
Fried potato salad and grilled cos	
Smoked Chicken Risotto (GF)	\$35
Baby corn and chorizo	
Blackened Spiced Eye Fillet (GF)	\$45
Pan-fried seafood and chive foam	



SIDES

Fried Potato Dauphiné (GF)	\$12
Citrus Salad (V, GF)	\$12

DESSERT

Dirty Chai Affogato (GF) Espresso, chocolate soil, chai ice cream and chocolate biscotti	\$16
Matcha Wasabi Cheesecake (GF) Puffed black rice base and Davidson Plum gel	\$16
Chef Selected Sorbet (GF) With freeze dried fruits	\$16
Cheese Platter (GF) South Australian Blue, Brie and Cheddar with crackers, preserves and condiments	\$30