

COAST

RAW

COFFIN BAY OYSTERS / 25 45

natural, on rocks, lemon, mignonette (GF)

ROCKEFELLER OYSTERS / 25 48

herb butter, toasted breadcrumbs

KILPATRICK OYSTERS / 25 48

berenberg worcestershire, barossa bacon (GF)

SICILIAN SASHIMI / POA

baby capers, dill, citrus

SNACKS

SOURDOUGH / 10

salted cultured butter, sea salt (dfo, gfo)

CHAR GRILLED OCTOPUS SKEWER / 9

lemon ricotta, green olive tapenade (gf)

PANKO CRUMBED JUMBO SA PRAWN / 9

mari rose sauce

SOUTHERN ROCK LOBSTER ROLL / 12

baby cos, caviar, toasted brioche (gfo)

BRAISED BEEF SLIDER / 10

pickled red cabbage, manchengo

SAGANAKI / 8

blue gum honey, lemon thyme (v/gf)

ENTREES

BAKED BURRATA / 18

braised leeks, chorizo, corn and sour dough

VEAL & PORK RICOTTA MEATBALLS / 18

tomato sugo, parmesan

MUSHROOM & TRUFFLE ARANCINI / 16

tomato sugo, parmesan

HUMMUS / 15

crispy pita, fennel, chilli olive oil (ve/v)

PASTAS

KING PRAWN FETTUCCINE / 36

st vincent king prawns, saffron, chilli, cream, spinach & capers (dfo)

FETTUCCINE CARBONARA / 30

barossa speck, cream, cracked pepper, egg, parmesan

RICOTTA GNOCCHI / 29

pumpkin, sage, pine nuts, brown butter, poppy seeds, parmesan (v)

SPAGHETTI MARINARA / 36

port lincoln mussels, sa prawns, goolwa pipi's, baby squid, bottarga

GNOCCHI / 32

beef cheek ragu, parmesan

all our pasta is freshly made in house daily, with love for your enjoyment

LUNCH SPECIALS

\$25

LOBSTER ROLLS & BUBBLES

\$35

BARRAMUNDI & PINOT GRIGIO

mon - thurs & excludes public holidays

LARGE PLATES

ROASTED SALTWATER BARRAMUNDI / 34

lobster bisque, spinach, goolwa pipis, sea blite

FREE RANGE HALF ROAST CHICKEN / 29

romesco, baby carrots, red wine jus

SEA SALT & PEPPER BABY SQUID / 32

baby cos, fries, lemon and aioli (df)

BLACK ANGUS PORTERHOUSE 350g / 42

potato gratin, char grilled witlof, forestiere sauce

SALTBUSH LAMB BACKSTRAP / 32

pearl cous cous, olives, pomegranate, chimichurri

CONFIT BUTTERNUT SQUASH / 28

beetroot puree, pistachios, salad (VEGAN)

SIDES

CHAR GRILLED CORN / 14

feta, coriander & lime

BROCCOLINI / 14

toasted almonds & manchego

CAULIFLOWER & PEARL COUS COUS SALAD / 12

olives, tomato, parsley, pomegranate

DRESSED LEAVES / 12

fennel, cucumber, spring onion

POTATO GRATIN / 12

parmesan

SHOE STRING FRIES / 10

aioli

CHEESE

TRIPLE CREAM BRIE / 13

cows milk, adelaide hills, australia

BLUE / 13

gorgonzola piccante, cows milk, vivaldi, italy

all served with maggie beer quince paste,

grissini, and crackers

ALL CHEESE 13 PER 70G

FINISHED

LET US TAKE CARE OF YOU.

EXPERIENCE A VARIETY OF DISHES FROM OUR MENU
IF YOU HAVE ANY DIETARY REQUIREMENTS, PLEASE LET
YOUR WAITER KNOW AND WE WILL LOOK AFTER YOU.
MINIMUM 2 PEOPLE, SHARED PLATES

\$65pp

chefs selection of 4 courses

\$75pp

chefs selection of 5 courses

