



# Lunch and Dinner

## On Rocks and Ice

COFFIN BAY OYSTERS ON ROCKS	25	45
KILPATRICK OYSTERS	25	48
TODAYS SASHIMI Pickled Ginger, Wasabi, Seaweed Salad	POA	
TIN OF CAVIAR ON ICE Blinis, Mascarpone, Chives, Pearl Spoons (Italy   France) (gfo, dfo)	120	

## Small Plates

SOURDOUGH Salted Cultured Butter, Sea Salt (dfo, gfo)	10	
WILD OLIVES - CAPER BERRIES (gf, df)	10	
FRIED WHITEBAIT Preserved Lemon Aioli (gf)	18	
CHARCUTERIE Jamon Serrano (SPAIN), Pickled Peppers (gf, df)	16	
HUMMUS Chilli, Chives, Toasted Fennel, Crispy Pita (dfo, gfo)	16	
BURRATA Pesto, Extra Virgin Olive Oil, Salt, Crispy Pita (gfo)	18	
FERMENTED CHILLI GOOLWA PIPPI Smoked Oyster Sauce, Toasted Sourdough	18	
FRESH PORT LINCOLN SARDINES Romesco, Toasted Sourdough	18	
SOUTHERN ROCK LOBSTER ROLL Baby Cos, Caviar, Toasted Brioche (2)	22	

## Pasta

KING PRAWN FETTUCCINE Port Lincoln King Prawns, Saffron, Chilli, Cream, Spinach & Capers (dfo)	37	
RICOTTA GNOCCHI Cherry Tomatoes, Spinach, Pesto, Parmesan	29	
LAMB RAGU PAPPARDELLE Braised Lamb & Parmesan	30	

## Mains

ROASTED SALTWATER BARRAMUNDI Romesco, Broccolini, Lemon (gf)	34	
FREE RANGE HALF ROAST CHICKEN Garlic Mint Yoghurt (gf, dfo)	28	
SZECHUAN BABY CALAMARI Baby Cos Fennel Salad, Fries, Lemon and Green Goddess Dressing (df)	33	
BLACK ANGUS STRIPLOIN 350g Oven Roasted Kipfler Potatoes, Cafe de Paris Butter, Jus (dfo, gf)	42	
CHILLI MUSSELS Burnt Chilli Sauce, Lemon, Charred Sourdough (gfo, df)	32	
BOUILLABAISSE King Prawns, Scallops, Mussels, Cockles, Squid, Fish, Sour Dough, Lemon (gfo)	39	
ROASTED JAP PUMPKIN Satay Sauce, Mixed Leaves, Spring Onion (gf, vegan option)	28	
ROAST BUTTERFLIED SA GARFISH Heirloom Tomatoes, Pickled Red Onion, Fries & Lemon Aioli	32	

## Sides and Salads

ROASTED BUTTERNUT, BURNT BUTTER, CHIVES, ALMONDS, FETA 13	SUMMER SALAD LEAVES, SHERRY VINEGAR 13	
SHOESTRING FRIES 10	GREEK SALAD 14	BROCCOLINI, PARMESAN & FRIED CAPERS 13