



## GRAZING

<b>EVE'S ORGANIC SOURDOUGH BAGUETTE</b> <i>Joseph first press olive oil</i>	(DF) (V)	4
<b>CORIOLE 'CHEFS BLEND' MARINATED OLIVES</b> <i>chilli, thyme &amp; lemon</i>	(GF) (DF) (V)	7
<b>ROASTED MACADAMIAS</b> <i>lemon myrtle &amp; chilli</i>	(GF) (DF) (V)	8
<b>COS DIPS</b> <i>served encroute with toasted sourdough</i>	(V)	14
<b>CHEESE BOARD TO SHARE</b> <i>lavosh, quince paste, fresh apple &amp; roasted nuts</i>	(V)	28
<b>CHARCUTERIE BOARD</b> <i>continental cured meats, manchego with cornichons, parsley &amp; shallot</i>		28

## SMALL PLATES

<b>EYRE PENINSULA OYSTERS</b> <i>natural (half or full dozen) kilpatrick (half or full dozen)</i>	(GF) (DF)	19/32 22/35
<b>HAND CUT EYE FILLET TARTARE</b> <i>parsley &amp; shallot salad with sourdough</i>	(DF)	18
<b>DUCK AND ORANGE PATE</b> <i>apple, orange &amp; parsley salad with croutons</i>		14
<b>SEARED HOKKAIDO SCALLOPS</b> <i>Granny Smith purée &amp; pancetta crisp</i>	(GF)	21
<b>HAM HOCK CROQUETTES</b> <i>pickled cabbage slaw &amp; honey mustard dressing</i>		16

## TRUST THE CHEF

<b>LET OUR CHEFS FEED YOU SLOWLY OVER FOUR COURSES</b> <i>or with wine pairing</i>		85
<i>* please advise us of any dietary requirements</i>		130

## MAIN COURSES

<b>TWICE BAKED SMOKED CHEDDAR SOUFFLÉ</b> <i>petit waldorf salad</i>	(V)	24
<b>FISH OF THE DAY</b> <i>ask our friendly wait staff</i>		POA
<b>12-HR BRINED GREENSLADE CHICKEN</b> <i>chestnut, brussel sprout &amp; Newbury Watson bacon</i>	(GF)	34
<b>HAY VALLEY LAMB RUMP</b> <i>glazed with quince, baby turnips &amp; kale</i>	(GF)	36
<b>PAROO KANGAROO LOIN</b> <i>celeriac puree, parsnip crisps &amp; bittersweet chocolate jus</i>	(GF)	30
<b>GOOLWA COCKLE SPAGHETTI</b> <i>squid ink spaghetti, chilli, tomato, lemon &amp; herb</i>		29
<b>SPAGHETTI CARBONARA</b> <i>Newbury Watson bacon, white wine, cream &amp; parmigiano-reggiano</i>		26

## STEAKS

*all steaks served with onion puree & charred broccolini*

<b>SWIFT BLACK ANGUS EYE FILLET (250G)</b> <i>grass fed, MSA graded</i>	(GF)	42
<b>TERRAROSSA SCOTCH FILLET (300G)</b> <i>120 day grain fed, MSA graded</i>	(GF)	45
<b>CAPE GRIM SIRLOIN (400G)</b> <i>100% grass fed, free range pasture, MSA graded</i>	(GF)	46
<b>COORONG BLACK ANGUS RUMP (450G)</b> <i>pasture fed &amp; grain assisted, MSA graded</i>	(GF)	39
<b>SAUCES FOR STEAK</b> <i>add peppercorn or café de Paris</i>		4

## BIT ON THE SIDE

<b>ROASTED KIPFLER POTATOES</b>	(GF) (V)	10
<b>POLENTA CHIPS</b> <i>rosemary salt &amp; roasted garlic &amp; lime aioli</i>	(GF) (V)	10
<b>FRIED BRUSSEL SPROUTS WITH CHILLI OIL</b>	(GF) (DF) (V)	12
<b>ICEBERG &amp; RADICCHIO</b> <i>white balsamic &amp; olive oil</i>	(GF) (V)	10
<b>MAC &amp; CHEESE</b>	(V)	12

(GF) GLUTEN FREE (DF) DAIRY FREE (V) VEGETARIAN

A 1.5% fee applies for AMEX. Special trading days on a Sunday or Public Holiday attract a 10% surcharge.