



## GRAZING

<b>EVE'S ORGANIC SOURDOUGH BAGUETTE</b> <i>Coriole extra virgin 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 &amp; SPICED MIXED NUTS</b>	(GF) (DF) (V)	7
<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>pork rilletes, chicken liver mousse, cured meats, croutons and pickles</i>		28

## SMALL PLATES

<b>EYRE PENINSULA OYSTERS</b> <i>natural (half or full dozen) kilpatrick (half or full dozen)</i>	(GF) (DF)	21/35 24/38
<b>HAND CUT EYE FILLET TARTARE</b> <i>parsley &amp; shallot salad with sourdough</i>	(DF)	18
<b>CHICKEN LIVER &amp; BRANDY PATÉ</b> <i>apple &amp; parsley salad with croutons</i>		16
<b>SEARED HOKKAIDO SCALLOPS</b> <i>Granny Smith purée &amp; pancetta crisp</i>	(GF)	21
<b>FRIED LA VERA HALOUMI</b> <i>romesco sauce, heirloom tomato &amp; pepitas</i>	(V)	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>with nicoise salad &amp; avocado purée</i>	(DF) (GF)	POA
<b>CHARGRILLED LEMON &amp; THYME SPATCHCOCK</b> <i>with fat polenta chips, tendril salad &amp; grilled lemon</i>	(GF)	34
<b>HONEY GLAZED PORK BELLY</b> <i>apple, coriander, jalepeno &amp; cashew salad with soy lime caramel</i>	(GF)	36
<b>PAROO KANGAROO LOIN</b> <i>parsnip puree, parsnip crisps &amp; bittersweet chocolate jus</i>	(GF)	34
<b>GOOLWA COCKLE SPAGHETTI</b> <i>chilli, tomato, lemon &amp; herb</i>		32
<b>SPAGHETTI CARBONARA</b> <i>Newbury Watson bacon, white wine, cream &amp; parmigiano-reggiano</i>		26

## STEAKS

*all steaks served with charred local asparagus & red wine jus*

<b>SWIFT BLACK ANGUS EYE FILLET (250G)</b> <i>grass fed, MSA graded</i>	(DF) (GF)	42
<b>TERRAROSSA SCOTCH FILLET (300G)</b> <i>120 day grain fed, MSA graded</i>	(DF) (GF)	44
<b>CAPE GRIM SIRLOIN (400G)</b> <i>100% grass fed, free range pasture, MSA graded</i>	(DF) (GF)	45
<b>SAUCES FOR STEAK</b> <i>add peppercorn, café de Paris or extra red wine jus</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>BRAISED PEAS</b> <i>with bacon &amp; lettuce</i>	(GF)	14
<b>ICEBERG &amp; RADICCHIO SALAD</b> <i>white balsamic &amp; olive oil</i>	(GF) (DF) (V)	10
<b>CAESAR SALAD</b> <i>croutons, bacon &amp; parmigiano-reggiano</i>		15

(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.