



GRAZING

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

SMALL PLATES

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

TRUST THE CHEF

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

MAIN COURSES

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| TWICE BAKED SMOKED CHEDDAR SOUFFLÉ <i>petit waldorf salad</i> | (V) | 24 |
| FISH OF THE DAY <i>ask our friendly wait staff</i> | | POA |
| 12-HOUR BRINED CHICKEN <i>chestnut, brussel sprout & Newbury Watson bacon</i> | (GF) | 32 |
| HAY VALLEY LAMB RUMP <i>glazed with quince, baby turnips & kale</i> | (GF) | 36 |
| PAROO KANGAROO LOIN <i>celeriac puree, parsnip crisps & bittersweet chocolate jus</i> | (GF) | 30 |
| GOOLWA COCKLE SPAGHETTI <i>squid ink spaghetti, chilli, tomato, lemon & herb</i> | | 29 |
| SPAGHETTI CARBONARA <i>Newbury Watson bacon, white wine, cream & parmigiano-reggiano</i> | | 26 |

STEAKS

all steaks served with onion puree & charred broccolini

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| SWIFT BLACK ANGUS EYE FILLET (250G) <i>grass fed, MSA graded</i> | (GF) | 42 |
| S.A. CERTIFIED ANGUS SCOTCH FILLET (300G) <i>120 day grain fed, MSA graded</i> | (GF) | 44 |
| CAPE GRIM SIRLOIN (400G) <i>100% grass fed, free range pasture, MSA graded</i> | (GF) | 46 |
| S.A CERTIFIED ANGUS RUMP (450G) <i>120 day grain fed, MSA graded</i> | (GF) | 38 |
| SAUCES FOR STEAK <i>add peppercorn or café de Paris</i> | | 4 |

BIT ON THE SIDE

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