

N&C

LOCALS TWO COURSE MENU

59pp

Choose one small dish and one larger dish from the menu below. Sides and Desserts optional extras. Locals menu is to be served to the whole table.

To Start

COBB LANE SOURDOUGH Cultured Butter *NF, V, SF*

Small Plates

BURRATA Autumn Heirloom Tomatoes, Tomato Oil *GF, NF, V, SF*

CURED SPENCER GULF KINGFISH Watermelon Radish, Jalapeno Water *GF, DF, NF*

Larger Plates

KOSHIKARI RISOTTO Roasted Mushroom, Smoked Mozzarella *GF, NF, SF, V, VEGO*

LINE CAUGHT FISH Yuzu Crème, Autumn Cabbage, Hazelnuts *GF*

LAMB RUMP Baked Labneh, Confit Tomato, Wild Rice *GF, NF, SF*

Sides

MIXED GREEN SALAD Mustard Emulsion *GF, DF, NF, SF, V*

CRISPY BRUSSELS SPROUTS Tamarind & Kelp Glaze *DF, NF*

FIRE ROASTED BROCCOLI House Made Soy Glaze, Sour Cream *GF, NF, SF, V, VEGO*

FRIES Truffle Emulsion *DF, NF, SF*

To Finish

Ask to see our menu of house-made desserts

GF-Gluten Free/DF-Dairy Free/NF-Nut Free/SF-Shellfish Free/V-Vegetarian/VEG-Vegan

Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to accidental cross

contamination 15% Public Holiday Surcharge, 1.2% Card Transaction Fee