

N&C

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 Spring Stone Fruit, Heirloom Tomatoes, Tomato Oil *GF, NF, V, SF*

CURED SPENCER GULF KINGFISH Melon, Avocado, Lovage Dressing *DF, NF*

Larger Plates

CELERIAC RISOTTO White Asparagus, Mozzarella, Chilli Thread *GF, SF, V, VEGO*

LINE CAUGHT FISH Yuzu Crème, Red Cabbage, Hazelnuts Butter *GF*

HERITAGE PORK Fired Sugarloaf Cabbage, Black Garlic Puree, Wine Reduction *GF, NF, SF*

Sides

MIXED GREEN SALAD Mustard Emulsion *GF, DF, NF, SF, V* **12**

FIRE ROASTED BROCCOLI Soy Glaze, Whipped Sour Cream *NF, SF, V, VEG* **14**

GRILLED ASPARAGUS Chickpea, Mustard Glaze *DF, NF, VEG* **16**

FRIES Wasabi Emulsion *DF, NF, SF* **16**

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