

TO START

Port Lincoln sardines, oregano, bay leaf, fresh lime (gf) 14

Antipasto - selection of small goods, arancini, marinated olives, grissini 22pp

Local Swordfish, taramasalata, spring onion aioli, pumpkin seeds 24

Octopus, kohlrabi, salsa verde, lemon (gf) 25

House made Spanakopita (v) 18

Stracciatella di bufala, heirloom tomatoes, balsamic, chives, rye crostini (v) 22

PASTA *hand-made in house daily*

Orzo, braised goat, green peas, soffritto, caramelised shallots, toasted rice powder 35

Semolina maltagliati, cashew butter, broccoli, cherry tomatoes, capsicum, mint (v) 35

Beef tortellini, bechamel, basil pesto, pine nuts, oven dried tomatoes 36

Squid ink spaghetti, octopus, calamari, pancetta, nduja crumb 36

MAINS

Fresh fish of the day POA

Spiced cauliflower, black hummus, pomegranate, cos lettuce, pickled red onion (v) 34

Twice cooked duck breast, apricot chutney, watercress, radish, port reduction, pineapple (gf) 38

Riverine Sirloin, caramelised onion & leek, garlic shoots, mustard emulsion, jus (gf) 44

Signature Lamb Press, Pancetta, parsnip skordalia, granny smith apple, peas, broccolini, rosemary (gf) 38

TASTING MENU

Ready to indulge?

Let our chefs feed you with our 5-course Spring Tasting Menu 95 pp

Additional cheese course 10 pp

Matching wines 65 pp

SIDES

George's Greek horiatiki Salad (v) 12

Local greens, garlic butter (gf) (v) 12

Crispy potatoes, rosemary salt (gf) (v) 11