

A la carte Dining Experience

September 2024 | 2 course 69 | 3 course 89

2 course available Monday - Thursday

Mother Gertrude sourdough, cultured butter

TO START

Hiromasa kingfish, blood orange escabeche, coriander

Suggested: Home Block Riesling

Coral roast potato, cream cheese, kombu ketchup

Suggested: Aspire Fumé Blanc

MAIN

Nomad 'coq au vin', potato terrine, miso coleslaw

Suggested: Aspire Chardonnay

Hahndorf venison knuckle, sprout, smoked bacon

Suggested: S&G Pinot Noir

Salt baked beetroot, fermented cherry, sauerkraut

Suggested: Aspire Gamay

Seasonal sides

TO FINISH

Truffled Woodside brie, black garlic & walnut loaf, truffle honey

Suggested: Aspire Pinot Noir

Choux au crackling, rhubarb & rosella, lemon myrtle

Suggested: Late Harvest Riesling

15% surcharge applies to all bills on public holidays

Menu Homage Dining Experience

September 2024 | Menu Homage 109

Estate Wine Match 65 | Premium Wine Match 90

Mother Gertrude sourdough, cultured butter

Beef tartare, kimchi, crispy rice

Quail egg gribiche, cucumber

Hiromasa kingfish, blood orange escabeche, coriander

Coral roast potato, cream cheese, kombu ketchup

Smoked Robarra barramundi, cullen skink, foraged sea vegetables

Nomad 'coq au vin', potato terrine, miso coleslaw

OR

Hahndorf venison knuckle, sprout, smoked bacon

Truffled Woodside brie, black garlic & walnut loaf, truffle honey

Choux au crackling, rhubarb & rosella, lemon myrtle

Wattle seed & miso caramel stroopwafel

Thyme & citrus posset

+10pp Adelaide Hills Artisan Cheese, condiments