

A la carte Dining Experience

January 2025 | 2 course 69 | 3 course 89

Mother Gertrude sourdough, cultured butter

TO START

Kipfler potato, sour cream, chives

Suggested: Down The Road Gewürztraminer

Hiromasa kingfish, avocado, ponzu

Suggested: Home Block Riesling

MAIN

Grilled squash, sunflower seed, smoked almond

Suggested: Aspire Chardonnay

Limestone Coast lamb loin, butterbean cassoulet, garden basil

Suggested: S&G Pinot Noir

Braised beef, black garlic bbq sauce, miso coleslaw

Suggested: S&G Shiraz

SIDES 12ea

Garden salad, buttermilk dressing

Kipfler potatoes, saltbush seasoning

TO FINISH

Toasted hay mousse, Hills strawberries, Tahitian vanilla sponge

Suggested: Late Disgorged Method Traditionelle

Late harvest baba, Amber's cherries, pistachio cream

Suggested: Not So Sticky Late Harvest Riesling

15% surcharge applies to all bills on public holidays

Menu Homage Dining Experience

January 2025 | Menu Homage 119

Estate Wine Match 65 | Premium Wine Match 90

Mother Gertrude sourdough, cultured butter

Boston Bay ham hock, pickles

Coffin Bay oyster, eucalyptus, mint

Kipfler potato, sour cream, chives

Hiromasa kingfish, avocado, ponzu

SA blue swimmer crab, butter curry, coriander yoghurt

Limestone Coast lamb loin, butterbean cassoulet, garden basil

OR

Braised beef, black garlic bbq sauce, miso coleslaw

Toasted hay mousse, Hills strawberries, Tahitian vanilla sponge

Late harvest baba, Amber's cherries, pistachio cream

Wattle seed and miso caramel brownie

Sri Lankan milk toffee

+10pp Adelaide Hills Artisan Cheese, condiments