

**A la carte Dining Experience**

May 2025 | 2 Course 69 | 3 course 89

Estate Wine Flight: \$35 | Premium Wine Flight: \$50

3 wines \*equivalent 2 glasses

Mother Gertrude sourdough, cultured butter

TO START

Roast cauliflower, yeast, raisin, mint

Snapper tartare, smoked eel, squid ink tapioca, lemon gel, espelette

Chicken and tarragon terrine, endive, celery

MAIN

Root vegetable pithivier, mushroom puree, crispy kale

Grilled octopus, chickpeas, zaatar

Lamb rump, babaganoush, spring onion

Duck breast, orange glazed carrot, hazelnuts

SIDES 12ea

Crispy kiplers, garlic, preserved lemon

Broccoli, chilli, pangritata

Spinach, walnut, cranberry, apple, ricotta, pickled shallot

TO FINISH

Rhubarb and custard tart, frangipane

Chocolate crèmeux, quince

Adelaide Hills artisan cheese, condiments

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