

fourth.

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## SMALL

<b>Polenta Chips</b> .....	\$16
House made Polenta Chips, Roast Garlic and Rosemary Salt served on Kimchi Aioli (V, GF, VGO)	
<b>Spencer Gulf Kingfish Ceviche</b> .....	\$26
Kingfish Ceviche, Grapefruit & Coconut Cream Dressing, Shaved Fennel & Micro Herb (GF)	
<b>Corn Ribs</b> .....	\$23
Corn Ribs served on Kimchi Aioli, Charred Lemon, Nori Salt & Paprika (GF, VGO)	
<b>Lamb Backstrap</b> .....	\$25
Grilled Lamb Backstrap, Miso Mayo Fried Chickpeas & Chimichurri. (GF)	
<b>Arancini (4 Balls)</b> .....	\$16
Truffle Fungi Arancini Balls, Shaved Parmesan, Garlic Aioli (V)	
<b>Burrata</b> .....	\$22
Fresh Tomato, Balsamic Reduction, Basil, Glazed Honey & walnut dust (V) (GF)	
<b>Korean Fried Chicken</b> .....	\$18
Crispy Fried Chicken, with Sticky Korean Sauce, Toasted Sesame (GF)	
<b>Sweet Potato &amp; Falafel</b> .....	\$23
Miso Glazed Sweet Potato, Falafel, Fermented Chilli, Cashew Cream, Puffed Rice & Toasted Pepita (GF, VG)	
<b>Crispy Squid</b> .....	\$26
Salt and Pepper Squid, Grilled Pineapple, Pickled Ginger, Jalapeno and Toasted Sesame (GF)	
<b>SIDES</b>	
Triple Cooked Vinegar Salt Chat Potatoes (VG) .....	\$16
Sauteed Seasonal Greens (VG) .....	\$14
Traditional Greek Salad( VG) .....	\$14

## LARGE

<b>Glazed Pumpkin Wedge</b> .....	\$23
Sweet chilli glazed Pumpkin, Cashew Cream, Apple Slaw, fresh Herbs & Fried Shallots (VG) (GF)	
<b>Risotto Fungi</b> .....	\$27
Wild Mushroom Risotto, Porcini Salt, Reggiano Parmigianino (V, VGO, GF) + Grilled Chicken (\$6)	
<b>Seafood Fettuccine</b> .....	\$34
SA king Prawns, Blue Swimmer Crab, Cherry Tomato & Fresh Chilli in a White Wine Sauce	
<b>Pesto Gnocchi</b> .....	\$28
Pan Fried Gnocchi, Creamy Pesto, Zucchini, Green Peas & Sundried Tomato served with Grana Padano and fresh Basil (VGO) + Grilled Chicken (\$6)	
<b>Moroccan Chicken</b> .....	\$34
Moroccan Spiced Chicken served on Pilaf Rice, Pomegranate, Preserved Lemon & Chimichurri (GF)	
<b>Barramundi Fillet</b> .....	\$36
Caper Butter Sauce, Blanched Broccolini, Rainbow Chard, pan fried Chat Potatoes & fresh Lemon (GF)	
<b>12 Hour Lamb</b> .....	\$37
12 hour Braised Lamb, Sweet Potato Mash, Mint Pesto, Fennel Herb salad, house made Red Wine Jus, Dukka & Sumac (GF)	
<b>250G Scotch Fillet Steak</b> .....	\$43
Cooked in Miso Butter, Served with Caramelised Onion, Carrot Puree & Red Wine Jus (GF)	

**Chefs "Feed Me" Four Course**..... \$80 P/P  
**Chefs "Snack Me"** .....

Let us feed you through our menu and seasonal specials  
\*Minimum 2 persons  
\*Whole table only

(V)Vegetarian (VG)Vegan (VGO)Vegan Option (GF)Gluten Free

\* Please notify staff of any allergies or dietary requirements