

fourth.

fourth.

SMALL

Polenta Chips	\$17
House made Polenta Chips, Roast Garlic and Rosemary Salt served on Kimchi Aioli (V, GF, VGO)	
Spencer Gulf Kingfish Ceviche	\$26
Kingfish Ceviche, Grapefruit & Coconut Cream Dressing, Shaved Fennel & Micro Herb (GF)	
Corn Ribs	\$23
Corn Ribs served on Kimchi Aioli, Charred Lemon, Nori Salt & Paprika (GF, VGO)	
Lamb Backstrap	\$25
Grilled Lamb Backstrap, Miso Mayo Fried Chickpeas & Chimichurri. (GF)	
Arancini (4 Balls)	\$17
Truffle Fungi Arancini Balls, Shaved Parmesan, Garlic Aioli (V)	
Burrata	\$22
Fresh Tomato, Balsamic Reduction, Basil, Glazed Honey & walnut dust (V) (GF)	
Korean Fried Chicken	\$18
Crispy Fried Chicken, with Sticky Korean Sauce, Toasted Sesame (GF)	
Sweet Potato & Falafel	\$23
Miso Glazed Sweet Potato, Falafel, Fermented Chilli, Cashew Cream, Puffed Rice & Toasted Pepita (GF, VG)	
Crispy Squid	\$26
Salt and Pepper Squid, Grilled Pineapple, Pickled Ginger, Jalapeno and Toasted Sesame (GF)	
SIDES	
Triple Cooked Vinegar Salt Chat Potatoes (VG)	\$16
Sauteed Seasonal Greens (VG)	\$14
Traditional Greek Salad(VG)	\$14

LARGE

Glazed Pumpkin Wedge	\$24
Sweet chilli glazed Pumpkin, Cashew Cream, Apple Slaw, fresh Herbs & Fried Shallots (VG) (GF)	
Risotto Fungi	\$27
Wild Mushroom Risotto, Porcini Salt, Reggiano Parmigianino (V, VGO, GF) + Grilled Chicken (\$6)	
Seafood Fettuccine	\$36
SA king Prawns, Blue Swimmer Crab, Cherry Tomato & Fresh Chilli in a White Wine Sauce	
Pesto Gnocchi	\$29
Pan Fried Gnocchi, Creamy Pesto, Zucchini, Green Peas & Sundried Tomato served with Grana Padano and fresh Basil + Grilled Chicken (\$6)	
Moroccan Chicken	\$35
Moroccan Spiced Chicken served on Pilaf Rice, Pomegranate, Preserved Lemon & Chimichurri (GF)	
Barramundi Fillet	\$37
Caper Butter Sauce, Blanched Broccolini, Rainbow Chard, pan fried Chat Potatoes & fresh Lemon (GF)	
12 Hour Lamb	\$38
12 hour Braised Lamb, Sweet Potato Mash, Mint Pesto, Fennel Herb salad, house made Red Wine Jus, Dukka & Sumac (GF)	
250G Scotch Fillet Steak	\$44
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" \$36 P/P |

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

* Surcharge on all credit and debit cards * 10% Sun Surcharge