

# Forager's menu

August 2023

\$120p.p.

+\$75 with wines paired

Our sourdough and cultured butter  
Wild fennel marinated olives with asparagus stem treacle  
Seasonal crudites, pistachio and saltbush skordalia

Spent mother cracker, chicken liver parfait, blooms  
Fair fish finger, finger lime, karkalla  
Our halloumi with it's ricotta, wild onion

Seared venison, sun root in various ways, sour tomato

Hay smoked fish, charred broccoli shoots, cultured buttermilk

Lamb in the weeds – Slow cooked lamb glazed in kei apple,  
sweet potato caramel, hung yoghurt, edible weeds  
Fresh leaves, pickled young onion, olive brine dressing

Adelaide hills truffled crème brûlée

# Plant Based Forager's menu

## August 2023

\$120p.p.

+\$75 with wines paired

Our sourdough and new season olive oil  
Wild fennel marinated olives with asparagus stem treacle  
Seasonal crudites, pistachio and saltbush skordalia

Lions mane nugget, fermented capsicum mayo  
Spent mother cracker, cauliflower cream, blooms  
Woody herb hash brown, finger lime, karkalla

Sun root in various ways, sour tomato, crispy pickled onions

Hay smoked fish, charred broccoli shoots, cultured buttermilk

Crispy brassica, pickled broccoli stem, nasturtium  
Fresh leaves, pickled young onion, olive brine dressing

Whole citrus, almond toffee