

Graze

Our graze menu utilises the best of the season, changing frequently to align with the produce and our minds. Dishes best enjoyed shared. Sit back, relax and enjoy.

\$95 per person, whole table only

To Start

*Our sourdough focaccia, cultured butter
Olives, fruit vinegar, new season olive oil
Buffalo curd, herb oil, pumpkin seeds*

Sand Crab Crumpet

Sand crab crumpet, bisque butter sauce, radish

Ham Hock Wrapped in Nasturtium

Ham hock terrine, dill cream, quince paste, nasturtium leaf

Barossa Pork Belly

Confit pork belly, nduja glaze, sun root, cacao nib

New Season Asparagus

Grilled asparagus, fig leaf ricotta, curry leaf

Fresh Leaves Dressed in Olive Brine

Salad of fresh leaves and citrus, olive brine dressing

To Finish

Whipped cheesecake, quandong, nut crumble

Graze – Plant Based

Our graze menu utilises the best of the season, changing frequently to align with the produce and our minds. Dishes best enjoyed shared. Sit back, relax and enjoy.

\$85 per person, whole table only

To Start

Our sourdough focaccia, new season olive oil

Hemp milk curds, toasted hemp seeds

Marinated olives, fruit vinegar, new season olive oil

Nasturtium Wrapped Cauliflower

Crispy cauliflower, quince paste, nasturtium leaf

Caramelised Sweet Potato

Sweet potato, green tomato, sun choke chips

Gnocchi with Beetroot in various ways

Hand rolled gnocchi, herb mayonnaise, parts of the beetroot

New Season Asparagus

Grilled asparagus, macadamia ajo blanco

Fresh leaves and herbs

Salad of leaves and fruits, olive brine dressing

To Finish

Rhubarb, whipped 'cheesecake', mint soil