

“There is no love sincerer than the love of food.”
-George Bernard Shaw

Our Kitchen Menus

We invite you to celebrate the best of the region and its seasonality, by entrusting our kitchen to create a menu for you.
Our Kitchen Menus are served share style.

4 Course \$60pp – With matched wines \$90pp
Appetiser, two small plates, one main plate and sides

6 Course \$80pp – With matched wines \$120pp
Appetiser, three small plates, one main plate, sides and dessert

Small Plates

Spiced almonds	8
Hummus, smoked paprika, sumac cracker	12
Zucchini & almond salad, smoked tomato, pecorino	18
Ham, leek, cheddar croquettes, pea puree	18
Kingfish sashimi, lime and ginger dressing, wasabi tobiko	22
Chicken liver parfait, onion jam, toast	20

“One cannot think well, love well, sleep well, if one has not dined well.”

-Virginia Woolf

Large Plates

Mint falafel, baba ganoush, currants, pinenuts	30
Market fish	MP
Duck breast and leg, witlof, beetroot, davidson plum	36
Grass fed Black Angus sirloin, Thai salad, fried shallots, nuoc cham	40

Sides

Garden leaves, mustard dressing	8
Hand cut chips, mayonnaise	8
Green beans, semi dried tomatoes, pecorino	9

“Life is uncertain. Eat dessert first.”

-Ernestine Ulmer

Dessert

Chocolate & cherries	16
½ dozen poppy seed madeleines, lemon curd	15
Banana parfait, chocolate mousse, butterscotch, peanut brittle	15
Choice of ice cream or sorbets	per scoop 3
Affogato – house made vanilla ice cream, coffee & liqueur	14
	- without liqueur 9

Cheese *SERVED WITH PICKLES, CRACKERS, FRUIT*

Adelaide Hills Triple Cream Brie – AUSTRALIA (cows milk)	10
Pyengana Cheddar – AUSTRALIA (cows milk, AGED 18 months)	10
Roquefort Papillon Blue – FRANCE (sheeps milk)	10
All three	27

Coffee & Tea

Espresso coffee, hot chocolate, chai latte	4
Soy, extra shot	0.5
Fine & Dandy Tea Co. (POT)	4.5
<i>QUEENS BREAKFAST, PEPPERMINT, GREEN SENCHA, EARL GREY, CHAMOMILE</i>	