



## **Starters**

*Freshly baked bread with olive oil, infused with balsamic vinegar and dukkah 7.9*

*Toasted garlic bread  
6.9*

*Soup of the day with fresh herb bread 8.9*

*Vine ripened tomato, basil and bocconcini bruschetta with sticky balsamic and cracked black pepper 9.9*

*Chef's grazing platter – stuffed piquant peppers, garlic and chilli marinated olives, housemade dip, chicken liver pate, fried haloumi, crispy pancetta, chorizo, marinated artichoke and toasted pita with a selection of breads  
two person platter 24.9 extra bread 2.0  
salt and pepper squid (optional) extra 4.0*

*Szechuan pepper squid on Barossa chorizo and grapefruit with baby rocket and gazpacho dressing e 13.9 m 21.9*

*Shitake mushroom, leek, South Cape goat's chevre tart with grilled asparagus spears and harissa oil 11.9*

*Australian Prawns skewered with rosemary, veloute of roasted shallots and wild fennel topped with crispy speck 15.9*

*Pork Belly, twice cooked, slowly braised in master stock, grilled and served with wilted Asian greens, sake miso dressing and sticky soy 13.9*

## **On the side**

*roasted kipfler potatoes in salt flakes  
pear, parmesan and rocket salad  
sautéed greens with olive oil  
buttered swiss mushrooms with confit garlic and parsley  
all 7.9*

## **Mains**

*Chicken breast stuffed with King Island Brie and asparagus with a compote of potato and chorizo, drizzled with a creamy pesto vermouth sauce 22.9*

*Risotto of butternut pumpkin with asparagus and baby spinach, topped with basil pesto and shaved reggino 18.9  
With chicken 21.9*

*Macadamia crusted lamb rump on roasted kipfler potato, sautéed spinach with piquant berries, beetroot relish and a balsamic reduction 23.9*

*Orecchietto pasta with marinated chicken, broccolini, speck, provolone and lemon sauce 21.9*

*Adelaide market fish on etupee of leeks and potato asparagus spears, grape tomatoes with citrus vinaigrette (staff to advise) POA*

*Australian Tiger Prawns, smoked with garlic and saffron, pan sautéed in aromatic coconut, infused with saffron and garlic served on jasmine rice with a native mango and mint salsa 23.9*

*MSA sirloin steak served on a pancetta, rosemary, Spanish onion, bread and butter pudding with baby tomato and foyot sauce 25.9*

*King George whiting lightly crumbed with herbed couscous, shoestring fries with salad and lime aioli 27.9*

*MSA beef fillet served on a bed of sweet potato mash with spinach topped with porcini crumble and red wine shallot jus 28.9*

*400g Royal rib eye steak with provencale butter and onion rings garnished with fried basil, served with green beans and fondant potato 33.9*