

Delicatessen

Bar plates & charcuterie

Pissaladière (French style onion, olive & anchovy pizza) (VO) 10

Pork scratchings (GF) 7

Fat chips, mayonnaise 8

Pork & thyme meatballs, blue cheese sauce 10

Mushroom & camembert croquettes (V) 9

Baked 'Barossa baby bert' red wine, garlic, sourdough toast (V,GO) 13

Jamon, olive oil, macadamia, sourdough 15

Chicken liver parfait, sherry gellée, cranberry & almond toast (GO) 14

Potted pork & duck, piccalilli, sourdough (GO) 15

Charcuterie plate, house pickles (GO) 26

Starters / salad

Prawn & salmon fish cakes, dill mayonnaise 16

Escargots au gratin ½ dozen (GO) 14

Steak tartare, melba toast, free range egg 16

Shallot and goats cheese tart, salad 15

Oysters mignonette, three of SA's best oysters, chopped shallot & cherry vinegar (GF) 12

GF – GLUTEN FREE

V – VEGETARIAN

GO – GLUTEN FREE OPTION

VO – VEGETARIAN OPTION

Beetroot & goats cheese salad, fennel, smoked almonds, mint & olive oil (V) 15

Pear & walnut salad, roquette & blue cheese 12

From the pot

Beef cheeks braised in black sherry, mashed potatoes, bacon lardons, sautéed mushrooms 28

Bouillabaisse (French seafood braise) prawns, salmon belly, scallops, mussels, rouille & sourdough toast (GO) 37

Moules mariniere, (1kg of local mussels in white wine & thyme cream sauce) fat chips (GO) 28

Ratatouille, baked brie, salad leaves (V,GO) 24

From the pan

Pan roast duck leg & breast, salad Lyonnaise salad or mash and truffle sauce 29

'Lamb & clam' backstrap, petite lamb mignon, local clams, duck fat potatoes, zucchini (GF) 33

Roast salmon fillet, peas, bacon, baby cos, toasted almonds, hollandaise (GO) 29

Steak & fat chips, grass fed scotch fillet or sirloin both 300g with your choice of flavoured butters, bearnaise or pepper sauce (GF) 32/30

Our butters: shallot & mustard, fresh herbs & anchovy, or Cashel blue

To share (dinner only)

800g bavette steak Diane served rare to medium rare 52

Sides

Warm green bean salad, parmesan, capers, lemon (V, GF) 9

Cauliflower au gratin (V) 10

Mixed leaf salad, raspberry & shallot vinaigrette (V,GF) 7

Something Sweet (V)

Hazelnut crème brûlée warm madeleines (GO) 12

Tarte du jour vanilla bean ice cream 13

Nougat parfait, raspberry, salt caramel (GO) 13

Goats cheese ice cream, shaved chocolate 10

Chocolate du jour (see staff) 13

Basket of Madeleines, citrus curd 8

See chalkboard for our cheese selection (GO)

Let us cook the best of our menu for your table 48 per person, 3 course sharing. See staff for details

We source as much of our produce locally as we possibly can, if you are aware of any local suppliers with seasonal produce please let us know!

