

Delicatessen

Bar plates & charcuterie

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

Pork scratchings (GF) 7

Fat chips, mayonnaise (GF)(VO) 8

Pork & thyme meatballs, blue cheese sauce 10

Chive and Raclette croquettes (V) 10

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

Chicken liver parfait, sherry gellée, cranberry & almond toast (GO) 15

Charcuterie plate, house pickles (GO) 29

Starters / salad

Salmon fillet cured with local gin, dressed fennel & honey mustard (GF) 17

Prawn & salmon fish cakes, dill mayonnaise 16

Escargots au gratin or classic ½ dozen (GO) 14

Steak tartare, melba toast, free range egg 18

Shallot and goats cheese tart, salad (V) 15

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

GF – GLUTEN FREE

V – VEGETARIAN

GO – GLUTEN FREE OPTION

VO – VEGETARIAN OPTION

Heirloom tomato & goats cheese salad, fennel, smoked almonds, mint & olive oil (V)(GF) 15

Nicoise salad, green beans, olives, capers, potato, tomato, Anchovy & french dressing

From the pot

Beef cheeks braised in sherry, mashed potatoes, bacon lardons, sautéed mushrooms 31

Bouillabaisse (French seafood braise) prawns, crab, salmon belly, scallops, mussels, rouille & sourdough toast (GO) 38

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

Ratatouille, baked brie, salad leaves (V)(GO) 26

From the pan

Pan roast duck leg & breast, Lyonnaise salad 30 or mash and truffle sauce (GF) 33

Braised lamb shoulder Cassoulet, blue cheese Rarebit (GO) 33

Roast salmon fillet, peas, bacon, baby cos, toasted almonds, hollandaise (GF) 30

Steak & fat chips, grass fed 300g scotch fillet or 350g sirloin with your choice of butter, bearnaise or pepper sauce (GF) 35

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

Gluten free bread \$2

Extra sauce/butter \$3

Sides

Warm green bean salad, parmesan, capers, lemon (V)(GF) 10

Cauliflower au gratin (V) 10

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

Something Sweet (V)

Crème brûlée warm madeleines (GO) 14

Tarte du jour vanilla bean ice cream 13

Nougat parfait, raspberry, salt caramel (GO) 13

Passion fruit & goats cheese ice cream (GO) 12

Boozy hot chocolate (GF) 15

Basket of Madeleines, citrus curd 8

See chalkboard for our cheese selection (GO)

Let us cook the best of our menu for your table 50 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!

