

Delicatessen

Bar Plates & Charcuterie

Pissaladière (French style onion, olive & anchovy pizza) (VO) 11

Pork scratchings (GF) 8

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) 14

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

Charcuterie plate, house pickles (GO) 30

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) 15

Steak tartare, melba toast, free range egg 19

Shallot and goats cheese tart, salad (V) 16

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

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 (GF) (VO) 16

From the Pot

Beef cheeks braised in sherry, mashed potatoes, bacon lardons, sautéed mushrooms 32

Bouillabaisse (French seafood braise) prawns, crab, salmon belly, scallops, mussels, rouille & sourdough toast (GO) 39

Moules mariniere, (1kg of local mussels in white wine & thyme cream sauce) fat chips (GO) 29

Ratatouille, raclette, salad leaves (V)(GO) 26

From the Pan

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

Saucisse de Toulouse, free range pork sausages, boudin noir, mash, caramelised onion, jus, pickles (GF) 30

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

Steak

Served with fat chips, mixed leaf salad and your choice of sauce or butter. See board for today's available cuts.

Our butters & sauces: shallot & mustard butter, fresh herb & anchovy butter, bearnaise, pepper sauce, blue cheese sauce

GF – GLUTEN FREE

V – VEGETARIAN

GO – GLUTEN FREE OPTION

VO – VEGETARIAN OPTION

Gluten Free Bread \$2

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) 15

Tarte du jour vanilla bean ice cream 13

Nougat parfait, raspberry, salt caramel (GO) 13

Toasted brioche & salt caramel ice cream 12

Chocolate fondant, house made ice cream 15

Basket of Madeleines, citrus curd 9

Ask staff for our cheese selection (GO)

Let us cook the best of our menu for your table, three course sharing. See staff for details. 52 each

Please note a 10% surcharge applies on public holidays, Easter Saturday, Christmas Eve and New Years Eve

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!

