

SEASONAL PLATES SPRING MENU



3 Course \$55

Entrée | Main | Dessert

4 Course \$65

Starter | Entrée | Main | Dessert

STARTER CHOICE OF

Seared Japanese Scallops | pickled kohlrabi | lemon ash | nori | kohlrabi puree | furikake GF | DF
Edamame Falafel | hummus | grain salad | cucumber | semi-dried tomato V | VE | GF | DF

ENTRÉE CHOICE OF

Perfect Spring Egg | 'Adelaide Hills' Organic Egg | 'La Francesa' Savagnin sauce | chervil | peas | shimeji mushrooms | broad beans | radish | shallots | house-made pasta V | VE*
SA Pork Roulade | SA pork shoulder | smoked ham hock | prosciutto | pork jus | mustard greens GF | DF

MAIN CHOICE OF

Pressed Lamb Shoulder | lamb loin | black garlic jus | artichoke | 'Shady Grove' goats milk house-made cheese & caramelised onion tart | olive crumb
Seared Miso SA Pink Ling | turnips | congee of mussel | king oyster mushroom | spring onion | nahm prik GF | DF
served with spring salad ~ brussel sprouts | pearl barley | red cabbage | soy dressing | mint | coriander | basil

DESSERT CHOICE OF

Chocolate & Passion Fruit | salted chocolate shards | chocolate mousse | soil | passion fruit
'Marjorie' Strawberries & Cream | 'Marjorie' Sparkling jellies & sorbet | 'Woodside' strawberry compote | dulce cremaux

CHILDRENS MENU UNDER 13YO

2 Course + Juice \$25

Main | Dessert

MAIN CHOICE OF

Pizza | ham | cheese | pineapple
Crumbed Chicken Tenders | chips

DESSERT

Gelati | from a selection of local gelati flavours

V | Vegetarian
VE | Vegan
DF | Dairy Free
GF | Gluten Free
V* | Vegetarian Available
VE* | Vegan Available
DF* | Dairy Free Available
GF* | Gluten Free Available

PLEASE NOTE:

+ 15% surcharge applicable on Public Holidays
+ Accounts can only be split equally | max of 4 ways