

Feed Me Options

Let us take you on a journey and feed you
a selection of our chef selected dishes
including entrées, mains and dessert.

Please specify if you have dietary requirements
or allergies and our team will do their best
to cater to your needs.

Minimum 2 people

Vegetarian **\$78 per person**

Chef's selection **\$100 per person**

Premium **\$120 per person**

Please see separate menu for Feed Me dishes

Please let our staff know of any dietary requirements,
as we do not work in a gluten free or nut free environment.

V – vegetarian VCO – vegan option GF – gluten free GFO – gluten free option DF – dairy free

Surcharge applies to all card payments

STH

ENTREES

Baked Burrata **\$29**

Burrata with warm blistered cherry tomatoes, olive crumble on a bed of lettuce served with sour dough bread

Kingfish Carpaccio (GF DF) **\$29**

Red onion, pickled ginger, radish, micro herbs and yuzu dressing

Tempura Plate (VGO GF) **\$29**

With crispy zucchini flower, eggplant, zucchini, smoked ricotta cheese and pumpkin puree

Chargrilled Dutch Carrots (GFO VGO) **\$28**

With house made hummus, chilli oil, caramelised bacon, grated parmesan served with sour dough bread

Arancini Balls **\$28**

Porcini mushrooms, mozzarella cheese, tikka masala sauce and grated parmesan - 2 per serve

Mussels (GF DF) **\$27**

Chargrilled mussels, tomato salsa, lettuce, grilled lime and nam-jim sauce - 6 per serve

Sourdough **\$9**

House made sour dough bread served with olive oil and butter 2 per serve

MAINS

Lamb Ragu Gnocchi **\$49**

Slow cooked lamb, stracciatella cheese, house made gnocchi, peas, gremolata and red wine jus

Slow Cooked Pork (GFO) **\$45**

With red wine jus, pomme puree, miso glaze, brussel sprouts, peas, wild mushrooms, pangrattato and sesame seeds

Spatchcock (GF) **\$48**

Deboned spatchcock, cooked with thyme, sage, garlic butter and gremolata, chargrilled broccolini, red wine jus and chimichurri

Seafood Pasta **\$48**

Squid ink fettuccine cooked with shrimp paste, white wine, gremolata, cherry tomatoes, pangrattato and chargrilled prawn

Baked Barramundi (GFO) **\$46**

with blistered cherry tomatoes, cavolo nero, mussels, kalamata olive, gremolata, basil, capers and pangrattato

Vegetarian Gnocchi (V) **\$45**

Sauteed dutch carrots, broccoli, cauliflower, cherry tomato, kalamata olive, gremolata and pine nuts

Steak of the day (GF) **\$POA**

Served with sauteed cavolo nero, dutch carrots, fennel and dripping pancetta sauce, gremolata and red wine jus

SALADS

Roasted Pumpkin (GF)

\$35

Mixed Lettuce, pomegranate, mint, radicchio, dukka spices, red onion, goat curd and balsamic dressing

Chicken Salad (GF DF)

\$32

Mixed lettuce, shredded chicken, fresh cherry tomatoes, cucumber, red onion and herb dressing

SIDES

\$16

Garden Salad (GF DF V)

Mixed lettuce, cucumber, red onion, cherry tomatoes and herbs dressing

Roasted Vegetable (GF DF V)

Cauliflower, broccoli, dutch carrot, gremolata and olive oil

Crispy Chat-Potato (GF DF V)

Smashed potatoes, gremolata and vegetable-salt

DESSERTS

Bombe Alaska

\$36

Filled with delicious ice cream, sponge cake, hazelnut praline, brandy and Italian meringue (recommended for 2)

Chocolate Brownie (GF LFO)

\$25

Warmed brownie served with gelato, strawberry and berry compote (vegan ice cream available)

Caramel Pudding

\$26

Served with golden caramel sauce, crispy cornflake and rice pops

Cheesecake

\$25

Rich and creamy cheesecake, hazelnut crumble, topped with a vibrant medley of mixed berries and mint

Affogato

\$24

Espresso, alcohol, vanilla gelato (non-alcoholic \$12)

DRINKS LIST

SPARKLING

Dal Zotto Pucino Prosecco King Valley, VIC	G\$16	B\$65
Miss Molly Sparkling Shiraz Mollydooker, McLaren Vale, SA	G\$17	B\$75
NV Clover Hill Tasmanian Cuvee Lebrina, TAS	G\$22	B\$100
NV Taittinger Cuvee Prestige Champagne, France		B\$135
NV Louis Roederer Collection 243 Champagne, France		B\$180

ROSÉ

Amadio Nebbiolo Rosé Adelaide Hills, SA	G\$19	B\$85
Yangarra Estate Grenache Rosé McLaren Vale, SA	G\$17	B\$70
Rameau D’Or Provence Rosé Provence, France		B\$60

SWEET WINE

Kismet Moscato Abbotsford, VIC	G\$15	B\$50
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RED

Mountadam Vineyards Shiraz Eden Valley, SA	G\$15	B\$58
The Pawn Tempranillo Adelaide Hills, SA	G\$15	B\$62
Kalleske Clarry GSM Barossa Valley, SA	G\$15	B\$62
Amadio Sangiovese Adelaide Hills, SA	G\$15	B\$65
Hesketh Cabernet Sauvignon Coonawarra, SA	G\$16	B\$70
Mollydooker “Two Left Feet” Shiraz, Cabernet, Merlot McLaren Vale, SA	G\$16	B\$70
Kay’s Basket Pressed Grenache McLaren Vale, SA	G\$16	B\$70
In Dreams Pinot Noir Yarra Valley, VIC	G\$17	B\$73
Mollydooker “Blue Eyed Boy” Shiraz McLaren Vale, SA	G\$22	B\$100
Kalleske Moppa Shiraz Barossa Valley, SA		B\$70
Henschke “Five Shillings” Shiraz Mataro Eden Valley, SA		B\$70
Mollydooker “Gigglepot” Cabernet Sauvignon McLaren Vale, SA		B\$95

Henschke “The Rose Grower” Nebbiolo Eden Valley, SA	B\$100
Craggy Range “Te Muna Road” Pinot Noir Martinborough, New Zealand	B\$100
Amadio Heritage Montepulciano Adelaide Hills, SA	B\$100
Shaw + Smith Shiraz Adelaide Hills, SA	B\$110
Amadio Sebastien’s Cabernet Sauvignon Adelaide Hills, SA	B\$120
Henschke “Keyneton Euphonium” Shiraz Cabernet Sauvignon Blend Eden Valley, SA	B\$125
Yangarra ‘Kings Wood’ Shiraz McLaren Vale, SA	B\$125
Vietti ‘Castiglione’ Barolo Piedmont, Italy	B\$260
Mollydooker “Velvet Glove” Shiraz McLaren Vale, SA	B\$300

WHITE

Nova Vita Sauvignon Blanc Adelaide Hills, SA	G\$13	B\$54
The Pawn Pinot Grigio Langhorne Creek, SA	G\$14	B\$55
Ms L Riesling Eden Valley, SA	G\$15	B\$60
Amadio Chardonnay Adelaide Hills, SA	G\$15	B\$60
Murdoch Hill Sauvignon Blanc Adelaide Hills, SA	G\$15	B\$62
Rieslingfreak No.3 Clare Valley, SA	G\$17	B\$70
Nocton Vineyard Chardonnay Coal River Valley, TAS	G\$17	B\$70
Oliver’s Taranga Vineyards Vermentino McLaren Vale, SA	G\$18	B\$70
Shaw + Smith Sauvignon Blanc Adelaide Hills, SA		B\$70
Henschke “Innes Vineyard” Pinot Gris Adelaide Hills, SA		B\$75
Shaw + Smith M3 Chardonnay Adelaide Hills, SA		B\$100

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GIN

Roku Gin (Japanese)	\$14
Dry Gin	\$14
Applewood Gin	\$14
Strawberry Gin	\$18

WHISKY

The Shinobu 15yo Mizunara Oak Japan	\$40
Johnnie Walker Black Label	\$12
Monkey Shoulder	\$12
Chivas Regal 12yo	\$14

Ask staff for more Single Malt Whiskey options

VODKA

Grainshaker Australian Vodka	\$12
23rd Street Rose	\$12
Grey Goose	\$15
Mixers	\$2

TEQUILA

Olmecca Altos Plata Tequila	\$18
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BOURBON

Jim Beam	\$12
Jack Daniel's	\$12
Buffalo Trace Kentucky Straight Bourbon	\$13

RUM

Bacardi	\$12
Sailor Jerry Spiced Rum	\$14

LIQUER

Kahlua	\$12
Baileys Cream Liqueur	\$12
Campari	\$12
Aperol	\$12
Frangelico	\$14
Amaro	\$14

STH

BEER

Cascade Premium Light	\$10
Asahi Super Dry	\$12
Corona	\$13
Peroni Red	\$13
Mismatch Session Ale	\$13
Pirate Life South Coast Pale	\$13

PORT / DESSERT WINE

Penfolds Grandfather Port	\$20
Barossa Valley, SA	
Seppeltsfield Para Tawny 21 Year Old	\$24
Barossa Valley, SA	

SOFT DRINKS

Coke / Coke Zero / Sprite	\$5
Glass bottle 330ml	
Bundaberg	\$6
Ginger beer	
Lemon Lime Bitters	\$8
Sparkling Water - Adelaide Hills	
750ml	\$12

COFFEE / TEA

Coffee	Cup \$6
Cappuccino - Espresso - Flat White	
Latte - Long Black - Macchiato - Mocha	
Hot Chocolate - White Chocolate	
Tea	Cup \$5 Pot \$8
English Breakfast - Earl Grey - Green	
Lemon and Ginger - Chamomile - Peppermint	

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COCKTAILS

\$22

Mojito

Rum, lime, simple syrup, mint

Bee's Knees

Gin, lemon juice, honey

Espresso Martini

Vodka, frangelico, baileys,
coffee, simple syrup

Negroni

Gin, campari, sweet vermouth

Strawberry and Orange Spritz

Strawberry gin, prosecco,
aperol, soda, strawberry,
orange

Martini

Gin, dry vermouth, olive

Passionfruit Martini

Dry gin, sweet vermouth,
passionfruit, orange

Blood and Sand

Scotch, cherry liqueur, sweet
vermouth, orange juice

Old Fashioned

Whiskey, bitters and simple
syrup

Spicy Lemon

Chilli vodka, limoncello and
simple syrup

Whiskey Sour

Whiskey, lemon and
simple syrup

MOCKTAILS

\$18

Tropical Punch

Passionfruit, mint, orange, pineapple, soda

Strawberry Spritz

Strawberry, orange, lime, bitters, tonic

Spicy Apple Martini

Chilli, apple, mint, lime

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