

Winter à la carte

Starter

Warm casalinga bread house churned Fleurieu Milk butter, olive oil, balsamic vinegar
2

Garlic, thyme & parsley bread
5

Selection of house made dips, chargrilled Andy Clappis' pita bread
14

Antipasto platter, chargrilled chorizo, local olives, sliced meats, feta, pickled baby vegetables,
dukkah, Andy Clappis' casalinga bread
22

Entrée

Crispy shredded potato croquettes, chipotle barbeque sauce, chilli lime salt
10

Myponga Beach salt & pepper squid, aioli, chilli, spring onion
16 / 27

Hot smoked salmon, Jerusalem artichoke croquette, lemon aioli, pickled Spanish onion,
toasted almonds
17

Chicken, lime leaf & coriander spring rolls, chilli sambal
15

Grilled Haloumi, smoked heirloom vegetables, roast garlic, potato puree
15

Main

Twice cooked braised pork belly, gorgonzola polenta, pickled walnut, winter greens, jus
31

Nomad chicken confit, cauliflower caponata, Skara speck, cauliflower puree,
roast broccolini, salsa verde
30

Five spice duck leg, handmade noodles, sumo broth, ginger, choy sum, coriander, Lap cheong
33

Truffled potato gnocchi, wild mushroom ragout, cavolo nero, fontina cheese, porcini
28

Choice of chargrilled steak, duck fat potatoes, soubise, broccolini, bearnaise butter, jus
Cape Grim, TAS 350g Rump
31

Thousand Guineas shorthorn, SA 300g Scotch fillet
33

Beaumont Premium Angus, VIC 220g Eye fillet
35

Victory beef burger, chipotle cheese, bacon, tomato, lettuce, chilli onion jam, aioli, chips
20

Kangaroo Island King George Whiting, chips, tartare sauce, salad,
Coopers' beer battered, crumbed or grilled
35

Ellis' beef or chicken schnitzel, chips, salad
22

Plain, mushroom, Diane or pepper gravy
2

Parmigiana topping
3

Side

Baked cauliflower, macaroni, cheese
7

Steamed greens, toasted almonds, buttermilk dressing
7

Bowl of chips, aioli
7

Dessert

Chocolate, rye, walnut brownie, gianduja ice cream, bourbon chocolate ganache, walnut brittle

14

Cinnamon spiced crème brûlée, rhubarb ice cream, rhubarb compote, shortbread biscuit

14

Mirin poached pear, coconut sorbet, sago pudding, freeze dried coconut

14

Affogato

6

liqueur extra

Cheese

Chef's selection of local & international award winning cheese,
house made lavosh, quince paste, muscatels, local fruit

Tea & coffee

Vittoria coffee

Regular & decaffeinated

Hot chocolate w marshmallows

La Maison tea

Peppermint, Earl Grey, English Breakfast, Chamomile & Green

Children

Children's house made mains & desserts available from the children's menu

Set menu

Separate set menu available on request or for groups of 17 adults or more

2 course \$50 / 3 course \$63

All dietary requirements welcome

Apologies but to avoid confusion and the chance of mistakes,
we cannot split the bill for groups of 8 or more

