

Valentine's Day

2 courses \$70 or 3 courses \$85

Includes a glass of either Rockford Black Shiraz or Billecart-Salmon Brut Reserve

Entrée

Sundried tomato, braised leek & smoked mozzarella arancini,
basil pesto, rocket, parmesan (V) *Nuts

Jamon & Manchego croquettes, paprika aioli

House made chicken, lime leaf & coriander spring rolls, chilli sambal (DF)

Myponga Beach salt & pepper squid, aioli, chilli, spring onion (DF, GFO)

Haloumi, caramelised peach, zucchini, toasted pepitas',
pomegranate molasses (V, GF)

Shark Bay WA, half shell scallop ceviche, lime (3) (GF, DF)

Main

House smoked SA Lamb rack, herb moghrabieh, broccolini,
green beans, capsicum chutney, feta (GFO, DFO) *Nuts

Chargrilled, 350g South Australian 150-day grain fed Thousand Guineas scotch fillet,
potato bravas, mojo picon, broccolini, chimichurri butter, jus (GF, DFO)

Confit pork belly, tahini potato puree, pickled onion,
green apple, sesame chilli caramel (GF)

Handmade Andy Clappis' tagliatelle, braised duck, confit cherry tomatoes,
roasted pumpkin, rocket, Fleurieu cream, almond pangritata (VO) *Nuts

Kangaroo Island King George Whiting chips, tartare sauce, salad
(Coopers' beer battered, crumbed, or grilled) (GFO, DFO)

Heirloom beetroot, artichoke, roast tomato, caramelised
onion tart, romesco, goats curd (V, GF, DFO, VGO) *Nuts

Dessert

Lavender panna cotta, local stone fruit,
caramelised white chocolate sable' crumb (GF)

Chocolate hazelnut parfait, roasted
hazelnut biscotti, freeze dried raspberry (GF)

Cherry ripe slice, coconut ice cream (VG, V, GF, DF) *Nuts

Portuguese custard tart, macerated strawberries,
pistachio ice cream

Cheddar (30g) served with house made lavosh, quince paste,
muscatels, local fruit (V, GFO)