

Mother's Day Menu

2 courses \$75 or 3 courses \$90

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



Entrée

Yellowfin tuna sashimi, heirloom beets, horseradish,
preserved lemon, chilli aioli (DF, GF)

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

Chicken, lime leaf & coriander spring rolls, chilli sambal (DF)

Vegan tofu, Shitake mushroom & savoy cabbage spring rolls, chilli sambal (DF, V, VG)

Roasted field mushroom & parmesan arancini, truffle aioli (V)

Beef cheek ragu raviolo, celeriac puree, tomato concasse,
parmesan crisp, roast hazelnuts *Nuts

Main

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

Rosemary salted tofu, smoked babaganoush, zucchini, heirloom baby beetroot,
radish, herbs (GF, DF, VG, V)

Andy Clappis' handmade pappardelle pasta, wood smoked salmon, confit cherry tomatoes,
crispy fried capers, preserved lemon, rocket, dill, Fleurieu cream (VO)*

Peri-peri chicken breast, potato & manchego croquette, romesco, green beans,
buttermilk herb salad (GFO)

Murray Valley pork cutlet, polenta, cavalo nero, fennel puree,
caramelised apple, jus (GF)

350g chargrilled 150-day grain fed South Australian Short Horn scotch fillet steak,
potato galette, smoked shallot puree, broccolini, Ellis' bacon jam, jus (GF)

Dessert

Pear, almond & rhubarb friand, coconut & lemon myrtle ice cream (GF)

Dark chocolate crème brûlée salted caramel ice cream (GF)

Vanilla sponge, raspberry gel, toasted coconut, whipped ganache

Sticky date pudding, butterscotch sauce, kahlua ice cream

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