

starter	HOUSE MARINATED CORIOLE OLIVES (gf) (ve)	8
	ASSORTED HOUSE PICKLES (gf) (ve)	8
	WARM SOURDOUGH vegemite butter, red gum smoked sea salt butter (gfo) (veo)	9
	GARLIC BREAD black garlic, chives, sesame	10
oysters	<i>shucked by our chefs</i>	
	COFFIN BAY NATURAL OYSTERS (gf)	4
entree	COFFIN BAY KILPATRICK OYSTERS (gf)	4.5
	TEMPURA ZUCCHINI FLOWERS falafel, preserved lemon yoghurt (veo) (gf)	14
	HALLOUMI SALAD hummus, quinoa, pepitas, herbs (v)	16
	CURED KINGFISH black garlic, spring onion, fish skin (gf)	21
	BEEF TARTARE fermented chilli, cured egg yolk, fried leek, crisps (gf)	18
CHEESEBURGER SPRING ROLLS burger sauce	18	
mains	CONFIT CAULIFLOWER caramelised shallot, grains, aged apple cider (gf) (ve)	26
	BLUE SWIMMER CRAB PAPPARDELLE chilli, roast tomato, roquette, cured egg yolk	29
	TASMANIAN ATLANTIC SALMON buckwheat, kale, sauce vierge (gf)	33
	MURRAY BRIDGE CHICKEN BREAST artichoke custard, silverbeet, fennel (gf)	31
	TENDER VALLEY PORK BELLY parsnip and fermented apple puree, caramelised cabbage, nduja, jus (gfo)	34
	WOODWARD LAMB RUMP quinoa, caramelised onion, asparagus, hazelnut, jus (gf)	36
	from our chargrill	
	250G BLACK ANGUS BEEF MS2+ EYE FILLET kipfler potatoes, salsa verde, jus (gf)	44
	450G ANGUS BEEF RIB EYE (served on the bone) kipfler potatoes, salsa verde, jus (gf)	47
	> add Spencer Gulf King Prawns (two) to your dish + 12	
	from our stonegrill cooks before your eyes on our famous 400 degree stonegrill	
	250G BLACK ANGUS BEEF MS2+ EYE FILLET bacon jam, jus, hand cut chips	44
300G BLACK ANGUS SIRLOIN, bacon jam, jus, hand cut chips	45	
SEAFOOD SELECTION Tasmanian Atlantic salmon, Spencer Gulf king prawns, squid, salsa golf, hand cut chips	39	
> add Spencer Gulf King Prawns (two) to your dish + 12		
sides	SPRING VEGETABLES parmigiano reggiano, smoked chilli (gf)	10
	BROCCOLI king fish xo, pickled fennel (gf) (veo)	10
	BABY COS buttermilk, pickled shallot, hazelnut (gf)	10
	HAND CUT CHIPS sea salt, fermented chilli aioli	9
dessert	HUNDREDS & THOUSANDS, our take on the classic childhood favourite fairy bread, beurre noisette, crisp bread	14
	MILK & HONEY white chocolate, honeycomb, dulce de leche (gf)	14
	CHOCOLATE MOUSSE almond, pepitas, pedro ximenez, cultured yoghurt (veo)	14
	LENSWOOD APPLE & RHUBARB CRUMBLE custard	14
	CHEESE PLATE onkaparinga creamy blue, onkaparinga triple cream brie, aged manchego,	2 cheeses 21
	muscatels, whey celery, lavosh (gfo)	3 cheeses 27



V E R A N D A H

BAR & DINING