

A la carte Dining Experience

November 2024 | 3 course 89

Mother Gertrude sourdough, cultured butter

TO START

Tallow poached beetroot, wild horseradish, linseed

Suggested: Down The Road Gewürztraminer

Asparagus, whipped bearnaise, Hahndorf pancetta

Suggested: Aspire Riesling

MAIN

Margra spring lamb, olive, confit tomatoes

Suggested: Aspire Pinot Noir

Nomad chicken, black garlic, sweetcorn

Suggested: S&G Chardonnay

Capsicum, native grains, fennel

Suggested: Aspire Gamay

SIDES 12ea

Tripled roast kipfler potatoes. parmesan, garden herbs

Grilled Greens, eggplant hommus

TO FINISH

Jasmine ice cream, peach, garden verbena

Suggested: Down The Road Gewurztraminer

Tweedvale cream, mulberry, fig leaf

Suggested: Late Harvest Riesling

15% surcharge applies to all bills on public holidays

Menu Homage Dining Experience

November 2024 | Menu Homage 119

Estate Wine Match 65 | Premium Wine Match 90

Mother Gertrude sourdough, cultured butter

Whipped Woodside goats curd, honey, olive

Hahndorf venison taco

Tallow roasted beetroot, wild horseradish, linseed

New season asparagus, whipped bearnaise, Hahndorf pancetta

KI octopus, Romesco, smoked almond

Margra spring lamb, olive, confit tomatoes

OR

Nomad chicken, black garlic, sweetcorn

Jasmine ice cream, peach, garden verbena

Tweedvale cream, mulberry, fig leaf

Boysenberry roll up, lemon myrtle sherbet

Chocolate cannoli, coffee marscapone cream, hazelnut crumb

+10pp Adelaide Hills Artisan Cheese, condiments