

A la carte Dining Experience

February 2025 | 2 course 69 | 3 course 89

Mother Gertrude sourdough, cultured butter

TO START

Risotto verde, peas, cheddar, pickled shallots

Cured ocean trout, ajo blanco, olives, sea herbs

Smoked duck breast, grilled fig, radicchio

MAIN

Salt-baked celeriac, sorrel veloute, shitake hazelnut pesto

Poached Murray cod, scallop mousse, zucchini, tomato, black olive

Nomad chicken, baby leek, shimeji, hazelnut, sherry

Little Joe sirloin, glazed carrot, roast shallot, parsley emulsion, jus

SIDES 12ea

Dressed leaves, ricotta, orange

Green beans, fermented chilli, almond

Kipfler potatoes, confit garlic, preserved lemon

TO FINISH

Chocolate crèmeux, blackberry sorbet, candied lavender

Lemon creme brûlée, citrus syrup, marigold

Adelaide Hills artisan cheese, condiments

Menu Homage Dining Experience

February 2025 | Menu Homage 119

Estate Wine Match 65 | Premium Wine Match 90

Mother Gertrude sourdough, cultured butter

Coffin Bay oyster, plum stone mignotte

Crispy artichoke, truffle, parmesan

Risotto verde, peas, cheddar, pickled shallot

Cured ocean trout, ajo blanco, olive, sea herbs

Poached Murray cod, scallop mousse, zucchini, tomato, black olive

Nomad chicken, baby leek, shimeji, hazelnut, sherry

OR

Little Joe sirloin, glazed carrot, roast shallot, parsley emulsion, jus

Chocolate crèmeux, blackberry sorbet, candied lavender

Lemon creme brûlée, citrus syrup, marigold

Pineapple pate de fruit, lemon verbena sugar

Avocado and strawberry tart

+10pp Adelaide Hills Artisan Cheese, condiments