

ENTRÉE

Summer Tomato and Caramelised Shallot Tart with Goats Cheese Ice cream, Raspberry Vincotto and Green Apple

Beef Carpaccio with Pickle Mushrooms, Cucumber and Ginger

Miso Cured Kingfish with Chilli Roasted Pineapple, Dashi Jelly, Wasabi and Yuzu

MAIN

MSA Graded Coorong Angus Scotch Fillet with Creamy Mash, Spiced Tomato Relish & Beef Glaze

Market fish – our waiting staff will advise

Roast Cornfed Chicken with Confit Peppers, Pistachios, White Anchovy Pannacotta, Speck Crumbs and Tapenade

Confit Leek, Spinach and Cauliflower Samosa with Dahl, Baby Roma, Broadbean and Mint Salad and Eggplant Pickle

Includes Housebread with Balsamic & Olive Oil & Green Salad

DESSERT

Chocolate Turkish De-lite

Peach Carpaccio with Vodka Gellee, Strawberry and Pimms

Cheese – our waiting staff will advise

2 COURSE \$61.50PP / 3 COURSE \$72.50PP



STATE WINNER - BEST RESTAURANT
1999, 2001, 2002, 2006, 2007, 2008

NATIONAL WINNER - BEST RESTAURANT
2002, 2007