



FRESHLY SHUCKED OYSTER (GF, DF)	5 EA
fennel granita / brined lemon	
PORT LINCOLN SARDINE (GF)	16
cauliflower / almond / raisin / parsley	
VEAL CARPACCIO (GF)	17
tonnato mayonnaise / potato / parmesan	
GRILLED CUTTLFISH (GF, DF)	17
cucumber / speck / celery	
GLOBE ARTICHOKE BRUSCHETTA (DF, VA)	16
eggplant / plum tomato / basil dressing	
HOUSE SMOKED HAM HOCK TERRINE	16
horseradish / petite herbs salad	
SOUTHERN KING PRAWN (DF)	65
fruit de mer / fregola pasta / shellfish sauce	
BANNOCKBURN FREE RANGE CHICKEN (GF)	45
country style chicken sausage / asparagus / mushroom	
SALT BUSH LAMB SHOULDER (GF)	88
chickpea / apricot / yogurt / tabbouleh	
BROAD BEANS + PEAS (GF)	10
goat cheese / mint	
MIXED SALAD (GF, DF, VA)	7
french vinaigrette	
POMME DU JOUR (GF, DF)	10
today's potato preparation	
SELECTION OF CHEESES	25
condiment / country bread	
TODAY'S DESSERT	16
enquire from our service staffs	