

Breads + Starters |

- Chefs Soup | sourdough, butter | **16.0**
- Ciabatta | confit garlic butter, parmesan | **15.0** (v)
- Char Grilled Flat Bread | dip of the day | **15.0** (v)
- Chicken Liver Pate | grilled sourdough, quince paste | **20.0**

Entree |

- Prawns | smoked bacon, jasmine rice, satay | **26.0** (gf) (df)
- Fried South Australian Squid | gochujang BBQ sauce, fermented chilli salt, aioli | **26.0**
- Braised Lamb Croquette | arrabiata sauce, parmesan, parsley oil | **28.0**
- Mixed Mushroom Dumpling | black vinegar, spring onion oil | **25.0** (v)
- Grain Salad | brown rice, lentils, whipped fetta, roasted pumpkin cheese, candied walnuts | **26.0** (gf) (v)
- + Pressed Lamb **8.0** + Grilled Haloumi **4.5**

From The Grill |

From the fields on the doorstep of the coveted Coonawarra wine region, we bring you the pristine and full of rich flavour **36° South** beef; ready for an indulgent tasting experience.

- 300G Porterhouse | **46.0** (gf)
- 250G Eye Fillet | **53.0** (gf)

All steaks served with smashed potato, sour cream + gremolata, with your choice of sauce: *Red wine jus* | *café de Paris butter* | *bearnaise* | *salsa Verde*

Main Course |

- South Australian King George Whiting | kitchen salad, fries, tartare, lemon | **49.0** (gfm)
- Brined Pork Chop | Ras El Hanout, mustard dressed cabbage, apple ketchup | **38.0** (gf)
- Polenta Crumbed Confit Chicken Maryland | speck & leek colcannon potato, pepper chicken gravy | **36.0**
- Pressed Lamb Shoulder | Israeli cous cous, mint, yoghurt, pomegranate | **48.0**
- Blackened Barramundi | dirty rice – creole sauce | **40.0** (gf) (df)
- Mushroom Pappardelle | thyme and mushroom ragu, D.O.P Grana Padano, mushroom crumb | **33.0** (v)
- Seafood Chowder | squid, mussels, prawns, grilled sourdough | **40.0** (gfm)
- Miso Polenta | braised tofu, black bean, chilli oil, smoked almonds, greens | **36.0** (gf) (ve)

Side Dishes |

- Smashed Potatoes | rosemary salt, gremolata, sour cream | **10.0** (gfm) (v)
- Roasted Carrots | smoked almond, aji Verde | **12.0** (v) (gf)
- Char Grilled Cabbage | speck, cider, walnuts | **12.0** (gf)
- Kitchen Salad | mixed lettuce, tomato, capsicum, cucumber, orange vinaigrette | **12.0** (gf) (df) (ve) (v)
- Market Greens | tamari, garlic, almonds, chilli oil | **12.0** (gf)
- Fries | rosemary salt, mayo | **9.0** (v) (df)