

<b>chargrilled food business bread with</b>	
extra virgin olive oil 30 mls	9
olive tapenade, hummus and carrot & ginger chutney	14
<b>assorted bread tower</b>	
with housemade chilli & cheese, fig & fennel and olive served with extra virgin olive oil	12
<b>tastes</b>	
pheasant rillettes with pickled quince and melba toast	17
seared chicken livers on potato cake with ginger and chilli glaze	16
fromager d'affinois on toasted brioche with duck crackling and apple salad	18
creamy leek & oyster pies with sweet & sour spinach salad	17
sa king prawns with green papaya, peanut, mint and coriander salad	19
twice cooked goat curd and pesto soufflé with apple and witlof salad	17
chicken liver paté with melon pickle and toasted brioche	16
seared japanese scallops with wakame and pickled ginger	18
<b>the food business platter</b>	
(minimum 2 people)	
almond and marjoram crumbed chicken with lime aioli, risotto cakes, chicken liver paté and toasted brioche, handmade dolmades with minted yoghurt, potato tortilla with carrot & ginger chutney, assorted bread tower, marinated coriole olives, danish fetta, pickled onion, chilli dill cucumber and hummus	25pp
<b>next</b>	
handmade rag pasta, prosciutto, peas, mint and evoo with parmigiano reggiano	28
caramelised pumpkin with tarrago goats fetta, walnut skordalia and witlof salad	28
smoked salmon on potato cake with cucumber and horseradish cream	28
roast five spice duck with chilli plums and bok choi	32
hay valley lamb rack and breast with spicy lentils and labne	32
slow cooked beef, bacon and mushroom pie with olive and parsley salad	30
smoked kangaroo fillet with fried sweet potato and quandong jus	28
crispy skin pork belly with cotechino, cannellini beans and salsa verde	30
coorong black angus porterhouse fillet with café de paris butter and jus	38
rolled, roasted barossa chook with preserved lemon, roast garlic & grapes	30
<b>sides</b>	
paris mash	10
cabbage and heidi gruyere gratin	10
beetroot, hazelnut and mint salad	10
carrots with tarragon and butter	10
cos and cucumber salad with mustard seed dressing	8
bowl of hand cut chips and sea salt	8
- tomato sauce, sour cream, sweet chilli, aioli	1 ea