

Feed Me Options

Let us take you on a journey and feed you
a selection of our chef selected dishes
including entrées, mains and dessert.

Please specify if you have dietary requirements
or allergies and our team will do their best
to cater to your needs.

Minimum 2 people

Vegetarian **\$70 per person**

Chef's selection **\$85 per person**

Feed Me Seafood **\$95 per person**

Premium **\$110 per person**

The Deluxe **\$130 per person**

Please see separate menu for Feed Me dishes

Please let our staff know of any dietary requirements,
as we do not work in a gluten free or nut free environment.

S T H

ENTREES

Baked Burrata (GF) \$24

Burrata with warm blistered cherry tomatoes, olive crumble and thyme

Chargrilled King Prawn (GF DF) \$38

4 Marinated King Prawns with tom-yum glaze, mango salsa, crispy rice crackers and prawn powder

Chargrilled Squid (GF) \$29

2 Skewers marinated with sambal, crispy shallot, chilli, chives, mixed salad, and lime

Tempura Zucchini Flowers (VGO GF) \$28

Pumpkin and white bean puree with honey truffle and grated parmesan. 2 per serve

Kingfish Carpaccio (GF DF) \$29

Red onion, pickled ginger, sesame seeds, micro herbs and yuzu dressing

Beef Carpaccio (GF) \$30

Truss cherry tomatoes, fresh rocket, manchego cheese, kalamata olive and caramelized bacon with balsamic chilli oil

MAINS

Scotch Fillet (GF) \$72

Green pea puree, asparagus, confit leek, chimichurri and red wine jus

Sous Vide Chicken Breast (GF) \$39

Crispy polenta, red wine jus, blistered cherry tomatoes with basil, garlic and gremolata

Barramundi (GF) \$42

Poached Barramundi, garlic butter mussels with chat potato, chargrilled broccolini, onion puree, chilli oil and cannellini bean

Seafood Linguine \$42

Australian king prawns, mussels, garlic, fresh chilli, cherry tomato, pangrattato and gremolata

Lamb Ragu with Gnocchi \$44

Slow cooked lamb shoulder, stracciatella cheese, house made gnocchi, green peas, gremolata and red wine jus

Potato Gnocchi \$38

Napoli sauce, goat cheese, gremolata, grated manchego cheese and crispy potato chat

Chargrilled Eggplant (GF V) \$35

With roasted capsicum, pine nut, roasted vegetables, mushroom with a miso glaze

Smoked Duck (GF DF) \$48

Smoked duck breast, beetroot, caramelized dutch carrots, onion puree, cauliflower and red wine jus

SALADS

Chicken Salad (GF DF)

Poached chicken breast, carrot, chinese cabbage, red onion, capsicum, cucumber, vermicelli noodles, chilli, mint, pinenuts and nam-jim dressing

\$35

Burrata Salad

Cherry tomatoes, wild rocket, red onion, cucumber, lemon herb dressing and finish with an olive crumb

\$30

SIDES

Garden Salad

Mixed Salad, Cucumber, Red Onion, Cherry Tomatoes and Herbs Dressing

\$14

Roasted Vegetable

Cauliflower, Broccoli, Dutch Carrot, Gremolata and Olive Oil

Crispy Chat-Potato

Smashed Potatoes, Gremolata, Sea-Salt and Lemon Juice

DESSERTS

Affogato

Espresso, alcohol, vanilla gelato
(non-alcoholic \$12)

\$21

Honey Panna Cotta (GF)

Chia seed, berries, poached pear with red wine and hazelnut crumble

\$22

Cold Mango Soufflé (GF LF)

White sago, roasted coconut, mango compote and icing sugar

\$25

Chocolate Brownie (GF)

Warmed brownie served with gelato
(vegan ice cream available)

\$25

Bird Nest (GF)

House made creamy yoghurt, pistachio praline, roasted coconut and raspberry compote with cherry ripe

\$28

Bombe Alaska

Filled with delicious ice cream, sponge cake, hazelnut praline, brandy and Italian meringue
(recommended for 2)

\$35

DRINKS LIST

SPARKLING

NV Alpha Box & Dice Tarot Prosecco Murray Darling, SA	G\$14	B\$60
Miss Molly Sparkling Shiraz Mollydooker, McLaren Vale, SA	G\$17	B\$75
NV Clover Hill Tasmanian Cuvee Lebrina, TAS	G\$22	B\$98
NV Taittinger Cuvee Prestige Champagne, France		B\$135
NV Louis Roederer Collection 243 Champagne, France		B\$180

ROSÉ

Yangarra Estate Grenache Rosé McLaren Vale, SA	G\$16	B\$63
Rameau D'Or Provence Rosé Provence, France		B\$60

SWEET WINE

Kismet Moscato Abbotsford, VIC	G\$12	B\$45
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RED

Penny's Hill "Cracking Black" Shiraz McLaren Vale, SA	G\$13	B\$54
Alpha Box & Dice "Tarot" Grenache McLaren Vale, SA	G\$14	B\$56
The Pawn Tempranillo Adelaide Hills, SA	G\$14	B\$59
Kalleske Clarry GSM Barossa Valley, SA	G\$15	B\$60
Head Red Cabernet Sauvignon Barossa Valley, SA	G\$15	B\$64
Mollydooker "Two Left Feet" Shiraz, Cabernet, Merlot McLaren Vale, SA	G\$16	B\$70
In Dreams Pinot Noir Yarra Valley, VIC	G\$17	B\$70
Mollydooker "Blue Eyed Boy" Shiraz McLaren Vale, SA	G\$22	B\$90
Seppeltsfield Barossa Grenache Barossa Valley, SA		B\$70
Kay's Basket Pressed Grenache McLaren Vale, SA		B\$70
Kalleske Moppa Shiraz Barossa Valley, SA		B\$70
Henschke "Five Shillings" Shiraz Mataro Eden Valley, SA		B\$70

Alpha Box and Dice “Fog” Nebbiolo **B\$70**
McLaren Vale, SA

Wines by KT “Churinga” Cabernet Sauvignon **B\$80**
Clare Valley, SA

Mollydooker “Gigglepot” Cabernet Sauvignon **B\$90**
McLaren Vale, SA

Shaw + Smith Shiraz **B\$110**
Adelaide Hills, SA

Craggy Range “Te Muna Road” Pinot Noir **B\$100**
Martinborough, New Zealand

**Henschke “Keyneton Euphonium”
Shiraz Cabernet Sauvignon Blend** **B\$120**
Eden Valley, SA

Yangarra ‘Kings Wood’ Shiraz **B\$120**
McLaren Vale, SA

Seppeltsfield Great Terrace Vineyard Grenache **B\$125**
Barossa Valley, SA

Vietti ‘Castiglione’ Barolo **B\$260**
Piedmont, Italy

Mollydooker “Velvet Glove” Shiraz **B\$295**
McLaren Vale, SA

WHITE

Alpha Box & Dice Pinot Grigio **G\$13** **B\$54**
Adelaide Hills, SA

Nova Vita Sauvignon Blanc **G\$13** **B\$54**
Adelaide Hills, SA

Murdoch Hill Sauvignon Blanc **G\$15** **B\$60**
Adelaide Hills, SA

Alpha Box and Dice “Very Special” Riesling **G\$15** **B\$60**
McLaren Vale, SA

Rieslingfreak No.3 **G\$16** **B\$65**
Clare Valley, SA

Seppeltsfield Vermentino **G\$17** **B\$70**
Barossa Valley, SA

Rising Chardonnay **G\$17** **B\$70**
Yarra Valley, VIC

Shaw + Smith Sauvignon Blanc **B\$70**
Adelaide Hills, SA

Nocton Vineyard Chardonnay **B\$70**
Coal River Valley, TAS

Henschke “Innes Vineyard” Pinot Gris **B\$75**
Adelaide Hills, SA

Domaine La Croix St. Laurent Sancerre Sauvignon Blanc **B\$95**
Sancerre, France

Shaw + Smith M3 Chardonnay **B\$100**
Adelaide Hills, SA

STH

GIN

Roku Gin (Japanese)	\$12
Dry Gin	\$12
Applewood Gin	\$14
Strawberry Gin	\$18

WHISKY

The Shinobu 15yo Mizunara Oak Japan	\$35
Johnnie Walker Black Label	\$9
Monkey Shoulder	\$12
Chivas Regal 12yo	\$14

VODKA

Grainshaker Australian Vodka	\$10
23rd Street Rose	\$12
Grey Goose	\$15
Mixers	\$2

TEQUILA

Olmecca Altos Plata Tequila	\$18
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BOURBON

Jim Beam	\$10
Jack Daniel's	\$10
Buffalo Trace Kentucky Straight Bourbon	\$13

RUM

Bacardi	\$10
Sailor Jerry Spiced Rum	\$13

LIQUER

Kahlua	\$10
Baileys Cream Liqueur	\$12
Campari	\$12
Aperol	\$12
Frangelico	\$14
Amaro	\$14

BEER

Cascade Premium Light	\$9
Asahi Super Dry	\$10
Corona	\$12
Peroni Red	\$12
Mismatch Session Ale	\$12
Pirate Life South Coast Pale	\$12

PORT / DESSERT WINE

Leone Aged Tawny	\$14
Barossa Valley, SA	
Tawny Rum Liqueur	\$14
Barossa Valley, SA	
Penfolds Grandfather Port	\$20
Barossa Valley, SA	
Milledge's Distillation Coffee Liqueur 60mL	\$20
SA	
Seppeltsfield Para Tawny 21 Year Old	\$24
Barossa Valley, SA	

SOFT DRINKS

Coke / Coke Zero / Sprite	\$5
Glass bottle 330ml	
Bundaberg	\$6
Ginger beer	
Lemon Lime Bitters	\$8
Sparkling Water - Adelaide Hills	
750ml	\$12

COFFEE / TEA

Coffee	Cup \$6 Mug \$7
Cappuccino - Espresso - Flat White	
Latte - Long Black - Macchiato - Mocha	
Hot Chocolate - White Chocolate	
Tea	Cup \$5 Pot \$8
English Breakfast - Earl Grey - Green	
Lemon and Ginger - Chamomile - Peppermint	
Milk Based - Charlie Black Organic	
Black - Brazil Niquinho Farm	

COCKTAILS

\$22

Mojito

Rum, lime, simple syrup, mint

Bee's Knees

Gin, lemon juice, honey

Espresso Martini

Vodka, frangelico, baileys, coffee, simple syrup

Negroni

Gin, campari, sweet vermouth

Strawberry and Orange Spritz

Strawberry gin, prosecco, aperol, soda, strawberry, orange

Martini

Gin, dry vermouth, olive

Passionfruit Martini

Dry gin, sweet vermouth, passionfruit, orange

Blood and Sand

Scotch, cherry liqueur, sweet vermouth, orange juice

Old Fashioned

Whiskey, bitters and simple syrup

Spicy Lemon

Chilli vodka, limoncello and simple syrup

Whiskey Sour

Whiskey, lemon and simple syrup

MOCKTAILS

\$18

Tropical Punch

Passionfruit, mint, orange, pineapple, soda

Strawberry Spritz

Strawberry, orange, lime, bitters, tonic

Spicy Apple Martini

Chilli, apple, mint, lime

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