

Thank you for choosing to dine with us.

We believe in harnessing the flavours of the season, which is why we proudly showcase an array of dishes prepared using only the freshest, locally-sourced spring ingredients. Allow us to take you on a culinary journey that celebrates the harmony between nature's bounty and our masterful chefs' expertise.

Savour the blooming wonder of these warmer months as you indulge in our thoughtfully crafted menu, each dish lovingly crafted to bring rejuvenation and delight.

By using locally-sourced ingredients, we not only support our community's farmers but also reduce our carbon footprint, ensuring that every dish served is a sustainable choice.

So, shed those layers and join us to experience the vibrance of this beautiful time of year. Let our culinary artisans take you to a place where each dish tells a story of the season.

Welcome to our Spring table.

WELCOME

\$79PP

RYE SOURDOUGH & SMOKED BRISKET FAT BUTTER

PORT LINCOLN YELLOWTAIL KINGFISH CRUDO
burnt orange, sea herbs, finger lime vinaigrette

BBQ CHICKEN SKEWERS
almond tarator, togarashi

WOODFIRE PEACHES
stracciatella, prune, native honey, almonds

SMOKED STOCKYARD BRISKET
local king prawn, chinese broccoli, xo bbq sauce

MARKET FISH
please see wait staff for today's availability

BURNT GEM LETTUCE
cucumber, white onion, pickled fennel, green goddess

ROAST POTATOES & SPICED BRISKET FAT AIOLI

CHOCOLATE PUDDING
whiskey caramel, dark chocolate, malt ice cream

\$99PP

RYE SOURDOUGH & SMOKED BRISKET FAT BUTTER

PORT LINCOLN YELLOWTAIL KINGFISH CRUDO
burnt orange, sea herbs, finger lime vinaigrette

BBQ CHICKEN SKEWERS
almond tarator, togarashi

BBQ LOCAL KING PRAWNS
garlic, samphire

WOODFIRE PEACHES
stracciatella, prune, native honey, almonds

MARKET FISH
please see wait staff for today's availability

COAL-ROASTED MARGRA LAMB RUMP
smoked eggplant, roast garlic, saltbush, salsa verde, rosemary jus

BURNT GEM LETTUCE
cucumber, white onion, pickled fennel, green goddess

ROAST POTATOES & SPICED BRISKET FAT AIOLI

CHOCOLATE PUDDING
whiskey caramel, dark chocolate, malt ice cream

SMOKED CRUFFIN
passionfruit ice cream, thyme

BITES (EA)

RYE SOURDOUGH smoked brisket fat butter	\$5
PACIFIC OYSTER smoked chili + vodka or burnt kombu + yuzu	\$5
HALF SHELL SCALLOP fermented chilli, parsley	\$7
BBQ LOCAL KING PRAWN garlic, samphire	\$9
SMOKED BRISKET SANDO pickled cucumber, gem lettuce, spiced brisket fat aioli	\$12
DUCK LIVER PARFAIT croissant crisp, barrel port	\$7

LITTLE SHARE

BURNT HEIRLOOM TOMATOES burrata, smoked black olives, spring leaves	\$25
PAPERBARK SMOKED SHEEP'S MILK PANACOTTA asparagus, thyme, hazelnut vinaigrette	\$24
PORT LINCOLN YELLOWTAIL KINGFISH CRUDO burnt orange, sea herbs, finger lime vinaigrette	\$26
WOODFIRE PEACHES stracciatella, prune, native honey, almonds	\$24
BONE MARROW capers, parsley, pickled onion, cornichons, sourdough	\$25
BBQ CHICKEN SKEWERS almond tarator, togarashi	\$25
RUBY CREEK MUSHROOM SKEWERS balsamic pickled onion, hazelnut and truffle dip	\$24
BBQ LOCAL SQUID nduja, gremolata	\$26
SALT & VINEGAR BRUSSELS SPROUTS duck ham, broccoli, fennel	\$24

LARGE SHARE

63 DAY DRY-AGED STOCKYARD BEEF	\$16 PER 100G
please see waitstaff for availability of weights and cuts	
COAL-ROASTED MARGRA LAMB RUMP	\$75
smoked eggplant, roast garlic, saltbush, salsa verde, rosemary jus	
CHERRYWOOD-SMOKED WOLLEMI DUCK BREAST	\$85
fermented cacao bean, foie gras mousse, burnt blueberry and pickled watermelon rind	
BBQ BERKSHIRE PORK SCOTCH	\$75
slow-roasted jowl, koji, broadbean vinaigrette	
SMOKED STOCKYARD BRISKET	\$75
local king prawn, chinese broccoli, xo bbq sauce	
MARKET FISH	\$MP
please see wait staff for today's availability	
MACADAMIA-SMOKED FREE-ROAMING CHICKEN	\$49
fricassee of young vegetables, black garlic, foie gras croquette, jus gras	

SIDES

BBQ GEM LETTUCE	\$10
pecorino, lemon dressing	
PARIS MASH	\$14
dripping	
ROAST POTATOES	\$14
spiced brisket fat aioli	
CHARRED BROCCOLINI	\$14
wattle seed butter	
BURNT GEM LETTUCE	\$12
cucumber, white onion, pickled fennel, green goddess	
SAUTÉED BABY PEAS	\$12
shallot, bacon, brisket fat butter	

SMOKED CRUFFIN passionfruit ice cream, thyme	\$16
CHOCOLATE PUDDING whiskey caramel, dark chocolate, malt ice cream	\$20
THE ARSONIST CRÈME BRÛLÉE macadamia and bitter orange biscotti	\$19
JAFFA SMORES 'Sunshine and Son's Mr Barista' marshmallow, chocolate orange	\$20
COAL-ROASTED BANANA AND SPICED RUM PARFAIT cardamon ice cream	\$20

DESSERT

Please advise our wait staff if you have food allergies.
We pride ourselves on accommodating dietary requests wherever we can.

We have strict cross-contamination policies and make every attempt to identify ingredients that may cause reactions for those with food allergies; however, as our kitchen is used for the production of all menu items we cannot guarantee a total absence of these products.

We assume no liability for reactions from food consumed or items guests may come in contact with whilst eating at our venue.

A 15% surcharge applies on public holidays.