

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 ingredients. Allow us to take you on a culinary journey that celebrates the harmony between nature's bounty and our masterful chefs' expertise.

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.

Let our culinary artisans transport you to a world where each dish tells a story of the season, crafted with passion, expertise, and a deep appreciation for the beauty that lies within.

Welcome to this season's table.

WELCOME

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.

\$90PP

RYE SOURDOUGH & SMOKED BRISKET FAT BUTTER

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

WOODFIRE PEACHES
stracciatella, prune, native honey, almonds

BBQ CHICKEN SKEWERS
almond tarator, togarashi

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

MARKET FISH
please see wait staff for today's availability

PANZANELLA SALAD
gem lettuce, tomato, cucumber, white onion, sourdough,
smoked black olive dressing

ROAST POTATOES & SPICED BRISKET FAT AIOLI

CHOCOLATE PUDDING
honey whiskey caramel, dark chocolate, honeycomb ice cream

\$110PP

RYE SOURDOUGH & SMOKED BRISKET FAT BUTTER

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

WOODFIRE PEACHES
stracciatella, prune, native honey, almonds

BBQ CHICKEN SKEWERS
almond tarator, togarashi

BBQ LOCAL KING PRAWNS
garlic, samphire

MARKET FISH
please see wait staff for today's availability

SLOW COOKED LONGREACH ORGANIC LAMB
salt and vinegar gem lettuce, pickled white anchovies, salsa verde, lamb jus

PANZANELLA SALAD
gem lettuce, tomato, cucumber, white onion, sourdough,
smoked black olive dressing

ROAST POTATOES & SPICED BRISKET FAT AIOLI

CHOCOLATE PUDDING
honey whiskey caramel, dark chocolate, honeycomb ice cream

SMOKED CRUFFIN
passionfruit ice cream, thyme

SET FEASTING MENUS

BITES (EA)

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|---|------|
| RYE SOURDOUGH smoked brisket fat butter | \$5 |
| PACIFIC OYSTER smoked chili + vodka or burnt kombu + yuzu | \$5 |
| HALF SHELL SCALLOP fermented chili, 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

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| OLD KEMPTON WHISKY BARREL SMOKED BURRATA tomato, baba ganoush, saltbush za'atar | \$27 |
| COAL ROASTED PUMPKIN goat's curd, pickled pumpkin, nduja | \$25 |
| PORT LINCOLN YELLOWTAIL KINGFISH CRUDO burnt orange, sea herbs, finger lime vinaigrette | \$28 |
| BBQ OCTOPUS pickled green chili, samphire, fennel | \$32 |
| WOODFIRE PEACHES stracciatella, prune, native honey, almonds | \$26 |
| TORCHED STOCKYARD BEEF green onion, wasabi, koji, seaweed crisp | \$30 |
| BONE MARROW capers, parsley, pickled onion, cornichons, sourdough | \$26 |
| BBQ CHICKEN SKEWERS almond tarator, togarashi | \$26 |
| STOCKYARD BEEF SKEWERS red chimichurri | \$34 |
| BLISTERED HERITAGE TOMATOES koi cultured cream, pickled daikon, red yuzu kosho sorbet | \$24 |

LARGE SHARE

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| DRY-AGED STOCKYARD BEEF | \$18/100g |
| 400G STOCKYARD BEEF GOLD LABEL SIRLOIN | \$90 |
| SLOW COOKED LONGREACH ORGANIC LAMB salt and vinegar gem lettuce, pickled white anchovies, salsa verde, lamb jus | \$79 |
| CHERRYWOOD-SMOKED GRIMAUD DUCK BREAST apricot relish, stonefruit, braised radicchio | \$85 |
| SUCKLING PIG coal roasted apple sauce, pickled cabbage, pineapple relish, red wine jus | \$95 |
| SMOKED STOCKYARD BRISKET local king prawn, chinese broccoli, xo bbq sauce | \$85 |
| MARKET FISH please see wait staff for today's availability | \$MP |

SIDES

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| BBQ GEM LETTUCE pecorino, lemon dressing | \$11 |
| PARIS MASH dripping | \$14 |
| ROAST POTATOES spiced brisket fat aioli | \$14 |
| CHARRED BROCCOLINI wattle seed butter | \$14 |
| PANZANELLA SALAD gem lettuce, tomato, cucumber, white onion, sourdough, smoked black olive dressing | \$14 |
| SAUTÉED BABY PEAS shallot, bacon, brisket fat butter | \$14 |

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| SMOKED CRUFFIN | \$18 |
| passionfruit ice cream, thyme | |
| CHOCOLATE PUDDING | \$22 |
| honey whiskey caramel, dark chocolate, honeycomb ice cream | |
| THE ARSONIST CRÈME BRÛLÉE | \$20 |
| macadamia and bitter orange biscotti | |
| CHERRY RIPE SMORES | \$21 |
| milk chocolate, smoked coconut marshmallow, cherry | |
| COAL-ROASTED PINEAPPLE PARFAIT | \$22 |
| pisco sour sorbet | |

DESSERT