

TAPAS (Available for lunch & dinner)

Home made foccacia w balsamic & olive oil	8 V
Spinach crepes filled w pumpkin & organic ricotta served w honey & walnuts	11 V
Roasted button mushrooms filled w cream cheese, pancetta, parmesan & parsley served w blistered baby tomatoes	12 G
Baked Gympie Goats cheese w tomato fondue, oregano & toasted home made bread	11 V
Duck liver pate w cornichons, rocket, apple chutney & croutons	11
Sautéed tiger prawns w garlic, tomatoes, parsley, white wine & lemon	15 G
Salt & pepper calamari served w aioli	14
Risotto balls stuffed w bocconcini & smoked tomatoes, served w red pepper coulis	12 V
Sautéed chorizo w red onions, garlic, tomato & sherry	12 G
Char grilled haloumi cheese served w fresh lemon	13 VG

MAINS (Available for lunch & dinner)

Market's choice of fresh fish of the day (your waiter will advise)	32 G
Eye fillet of Hereford Gold beef w potato gratin, steamed broccolini, button mushrooms & black pepper jus	35 G
Roast chicken supreme w a warm salad of roasted beetroot, pumpkin, green beans, goats cheese & walnuts served w 20 year old balsamic	29 G
Roast organic lamb rump w rosemary gnocchi, sautéed greens & mint gremolata	32
Slow braised sticky beef w potato mash & sautéed spinach	30 G
Seared scallops w prawn risotto, smoked tomatoes, olives, lemon & parsley	30 G
Slow roast pork belly w crackling, warm crushed potato & green vegetable salad, apple chutney & port wine jus	30 G
Hand made potato gnocchi w sautéed wild mushrooms, white wine, tomato basil sauce & Adelaide Hills brie	28 V

SIDES (Available for lunch & dinner) 6

Roast sweet potato salad w spiced cashews, sugar snaps, yoghurt & fruit chutney	VG
Steamed greens	VG
Rocket & beetroot salad w goats chevre & pomegranate dressing	VG
Bowl of chips w aioli	V
Greek salad	VG

V- Vegetarian G - Gluten free

DESSERT

All desserts home made on premises

	All	13	
Crème brulee w roasted pistachio & macadamia ice cream W biscotti*			G
Flourless orange & almond torte w honey & double cream			G
Spiced sticky date pudding w caramel fudge sauce & vanilla bean ice cream			
Chocolate & macadamia fudge brownie w lindt chocolate sauce & vanilla bean ice cream			
Caramelised lemon curd tart w raspberry coulis & Meander Valley double cream			
Callebaut chocolate cheese cake w chocolate mousse & praline			
Affogato sundae w vanilla bean ice cream, shot of espresso, shot of Kahlua & biscotti*			G

G - Gluten Free. *Biscotti is not gluten free.

CHEESE

Platter includes croutons, grilled breads, quince, chutney, fresh pear & apple & a portion of each of the following cheese: 20

Gorgonzola blue vein cheese, buttery texture, creamy & robust flavour, Italy

Adelaide Hills brie fully ripened w hints of mushroom & soft velvet texture

Mature cheddar aged 18 months, traditional English cheddar recipe, TAS

DESSERT / FORTIFIED WINES

d'arenberg 'Noble Mud Pie' Pinot Gris Viognier Marsanne

McLaren Vale SA, 375ml

Apricot Jam without the lumps. Rich & luxurious

Gls Btl

8 36

Grant Burge Unknown Vintage Muscat, 750ml

Warm & spicity w lovely rancio flavours

9.5 99

Grant Burge aged tawny port, 750ml

Rich & complex flavours w gentle oak characteristics

7 80

Grant Burge 20 year old tawny port, 750ml

Just gorgeous w characteristics of liqueur honey. Beautifully structured

11.5 115