

SMALLER

Rosemary focaccia, whipped ricotta, honey, extra virgin olive oil (V)	8ea
Coffin Bay oyster, lemoncello & dill dressing (GF)	6ea
Fried green olives (Ve, GF)	12
Tomato & mozzarella arancini, basil mayo, parmesan (V, GF)	9ea
Shark Bay scallops in half shell, fermented chilli butter (GF)	10ea
Beef & black garlic tartare cannoli	12ea
Crispy zucchini flower, quattro formaggi, anchovy (GF)	12ea
Mayura Station MS9+ beef arrosticini, Sicilian lemon salsa (4) (GF)	28
Port Lincoln kingfish crudo, red grapes, smoked vinegar dressing (GF)	28

PASTA

Campanelle, pesto, stracciatella, fermented chilli (CN, V)	35
Casarecce, pork & fennel ragu	39
Pipe, duck leg ragu bianco, cavolo nero, pecorino, pangrattato	42
Linguini, blue swimmer crab, bisque, fermented chilli	44

FROM THE GRILL

Sugarloaf cabbage, Jerusalem artichoke, black garlic, artichoke furikake (CN, GF, Ve)	29
Slow roasted porchetta, oregano, spiced salt, apple slaw (GF)	39
Nduja roast chicken breast, celeriac puree, grilled leeks (GF)	39
Yellowfin whiting, tomato butter, white bean, caper, hazelnut salad (CN, GF)	44
500g rib eye bistecca, Roma butter (GF)	79

VEGETABLES

Salt and vinegar fries (Ve, GF)	15
Persimmon, gorgonzola dolce & witlof salad, aged balsamic dressing (V)	16
Market greens, crispy shallot oil, lemon (Ve, GF)	16

DESSERT

Raspberry, lemon & ricotta cannoli (V)	8
Salted blood orange panna cotta, Campari granita, rosemary sherbet (V, GF)	16
Classico tiramisu (V)	16
Pistachio and basil tiramisu (CN, V)	16

FEED ME

Rosemary focaccia, whipped ricotta, honey, extra virgin olive oil (V)

Fried green olives (Ve, GF)

Port Lincoln kingfish crudo, red grapes, smoked vinegar dressing (GF)

Casarecce, pork & fennel ragu

Nduja roast chicken breast, celeriac puree, grilled leeks (GF)

Persimmon, gorgonzola dolce & witlof salad, aged balsamic dressing (V)

Salted blood orange panna cotta, Campari granita, rosemary sherbet (V, GF)

79 pp

Additional course

Mayura Station MS9+ beef arrosticini, Sicilian lemon salsa (2) (GF)

+10 pp

Dinner Service: Tables of seven or more guests are required to enjoy our feed me menu.

Lunch Service: Tables of 10 or more guests are required to enjoy our feed me menu.

*Please note a 10% surcharge applies on Sundays & a 15% surcharge on Public Holidays

DIETARY REQUIREMENTS

We welcome individuals with dietary requirements & have a range of dishes that are appropriate for various dietary requirements & others that are adaptable with adequate notice.