

welcome to the cooler months, winter is the time of the year when plants change and start to slow down, when quince, kumquat and other beauties are available. our dishes are crafted around what mother nature has to offer. to cook with what we have at hand is a wonderful feeling. the true beauty of our menu is that we can cook and eat from what's available at the time.

*THE COOLER MONTHS* ... pear, hen eggs from biota's girls, goose, onion, mud crab, red cabbage, pasture fed dry aged beef, persimmon, wild fennel, chicken, goats cheese from ulladulla, yarrow, mead, rappe, corn, eucalypt, john dory roe, eggplant, begonia, mandarin, parsnip, elder, honey from biota's bees, south australian squid, prune, almond

tasting menu 145  
221 with wine  
211 with juice

choose omnivore or herbivore

add local cheese 22



## snax

- grilled lettuce hearts - wild garlic yoghurt - 12
- a bowl of fried chicken and house pickles - 12
- house made tarama and potato crisps - 12
- fried pork terrine sandwich - 12
- a bowl of roasted 'J' chokes - 12
- salt and vinegar homefries - 10
- smoked cheese burger - 11
- pâté on toast - 9
- warmed olives - 8

## larger

- pasta - braised witlof and coddled hen eggs - 18
- raw kingfish belly - radish and fingerlime - 22
- dry aged rib-eye on the bone 400gr - 58
- roast lamb neck - olives & saltbush - 32
- creamy celeriac - fennel and toasted hazelnuts - 18
- handcut pasta - duck egg and mushrooms - 22
- roast kale and warm cheese custard - 18
- soft marulan leeks cooked in kelp butter - 18
- salad of locally grown greens - 16
- mac & cheese with fried rye - 12

## after

- warm brioche and rice milk sorbet - 12
- dark malt and mandarin tart - 12
- all of pecora dairys cheese & our condiments - 28

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## somm's pick

this region – my region, cool climate lands that we scour looking for tasty, interesting and exciting grape varietals. enjoy the juice! - Ben

### 2015 Centennial Vineyards Riesling

*a very floral, pretty riesling with a touch of sweetness*

12 / glass

### 2014 Centennial Vineyards 'Winery Block'

#### Tempranillo

*fantastic long finish*

12 / glass

## handcrafted botanicals

our cocktails come from ingredients gathered from our own gardens and the surrounding region

elderflower refresher - 14  
*picked flowers and sparkling*

autumn leaves - 18  
*jammy persimmon, cinnamon, calvados and citrus*

dark and blueberry - 18  
*blueberries, dark rum, port and mandarin oil*

pepperberry sour - 17  
*steeped vodka shaken with lemon and egg whites*

burnt kumquat old fashioned - 18  
*burnt kumquat, cyrus noble whisky and bitters*

sage caipirinha - 17  
*white rum, coco leaf and pineapple sage*

g & tea - 17  
*earl grey gin with tonic and botanicals*

lavender margarita - 17  
*tequila with lime and honey*

reverse manhattan - 18  
*sweet vermouth, rye whisky, almond oil*

native negroni - 18  
*aussie gin and vermouth with campari*

## brunch

trout cured in acacia - creamed eggs - dark rye and house pickles

fried hen eggs - green chilli and seasoned organic pork mince

wet maize - mushrooms - burnt butter and poached eggs

savoury porridge and guanale - confit duck yolk and sheeps cheese

18 each

## additions

free range bacon

hung yoghurt and jammy persimmon

toast and quince jam

winter fruits in their juices

*bowla* granola

9 each

## am cocktails

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from our own gardens and the surrounding  
region

AM martini - 17

*patron café, espresso and honey*

botanical mimosa - 14

*orange, pineapple sage and bubbles*

native pepperberry mary - 18

*pepperberry gin, bush tomato and pimento*

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## drinks

coffee - 4

juice - 4

(orange - pineapple - cloudy apple - tomato - cranberry)