



SEQUOIA

dinner

starters

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|---|------------------------------|
| Coffin Bay oysters | ½ dozen 29 dozen 49 |
| ponzu, Sequoia mignonette, finger lime | |
| wagyu stuffed roasted baby red capsicum <i>gf, dfo</i> | 28 |
| capsicum spicy glaze | |
| Cape Jervis tuna tartare <i>gf, df</i> | 29 |
| tomato foam, cured yolk, ponzu, teriyaki | |
| forest perfect eggs <i>gfo, vo</i> | 27 |
| forest mushroom espuma, guanciale crumb | |

mains

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| chargrill wagyu Mb5 eye fillet <i>gf, dfo</i> | 79 |
| asparagus wrapped in pancetta, potato puree, porto jus | |
| Glacier 51 toothfish <i>df</i> | 69 |
| salsa verde, Goolwa pipis, black rice cracker | |
| house made gnocchi <i>v</i> | 54 |
| Section 28 cream cheese, roasted macadamia, local roasted pear | |

sides

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| potato puree <i>gf, v</i> | 19 |
| Adelaide Hills garden salad <i>gf, df, v, ve</i> | |
| chargrilled seasonal vegetable roasted almonds <i>gf, v, ve</i> | |

desserts

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| house made trilogy sorbet <i>gfo, dfo, v, veo</i> | 24 |
| pear, blood peach, apricots, Biscoff sable, blueberry | |
| deconstructed pavlova <i>gf</i> | 29 |
| vanilla bean cremeux, chantilly, 23 rd St vodka poached strawberry, dry freeze strawberry | |
| Section 28 cheese board <i>gfo, v</i> | 34 |
| House made quince paste, apricot and verjus compote, house made lavosh | |