



SEQUOIA

starters

Coffin Bay oysters	½ dozen 29 dozen 49
sequoia mignonette, 78-degree vodka salmon roe, lemon	
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	
Oscietra prestige caviar 20g tin	129
caviar from the sturgeon “acipenser gueldenstaedtii”. The grains are large, with amber to golden hues. Ossetra develops subtle marine and delicate nutty flavour.	

mains

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

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

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 street gin 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	