



starters

**Coffin Bay oysters**

½ dozen 30 | dozen 59

Sequoia mignonette, 78 Degree vodka salmon roe, lemon

**Wagyu stuffed roasted baby red capsicum | gf, dfo**

34

capsicum spicy glaze

**Cape Jervis tuna tartare | gf, df**

34

tomato foam, cured yolk, ponzu, teriyaki



**Forest perfect eggs | gfo, vo**

32

forest mushroom espuma, guanciale crumb

**Oscietra prestige caviar | 20g tin**

149

caviar from the Russian Sturgeon *Acipenser Gueldenstaedtii*

The grains are large, with amber to golden hues. Taste subtle marine and delicate nutty flavours

mains



**Mayura Station MB 9+ porterhouse | gf, dfo**

109

asparagus wrapped in pancetta, potato puree, porto jus

**Glacier 51 toothfish | df**

79

salsa verde, Goolwa pipis, black rice cracker



**House made confit quail tortellini | v**

79

Chestnut puree, suprême sauce espuma, chestnut chips, shaved truffle



**House made gnocchi | v**

59

Section 28 cream cheese, roasted macadamia, local roasted pear

sides

19



**potato puree | gf, v**

**Adelaide Hills garden salad | gf, df, v, ve**

**chargrilled seasonal vegetable | roasted almonds | gf, v, ve**

**Quercus Truffle | piccadilly valley**

2 grams 20

desserts

**House made trilogy sorbet | gfo, dfo, v, veo**

24

pear, blood peach, apricots, Biscoff sable, blueberry

**Section 28 cheese board | gfo, v**

39

House made quince paste, apricot and verjus compote, house made lavosh

**Chocolate macadamia fondant**

36

French couverture, almond nougatine, macadamia ice cream