



starters

Coffin Bay oysters	½ dozen 29 dozen 59
Sequoia sparkling mignonette, 78 Degree vodka salmon roe, lemon	
zucchini flower tempura <i>v, veo</i>	28
78 Degree vodka, Adelaide Hills goat cheese, globe artichoke puree, lime	
Cape Jervis tuna tartare <i>gf, df</i>	29
tomato espuma, cured yolk, ponzu, teriyaki	
blue swimmer crab dumpling <i>gf, dfo</i>	34
cream cheese, lemon grass foam, crispy wonton, kaffir lime	
Oscietra prestige caviar 20g tin	149
caviar from the Russian Sturgeon " <i>Acipenser Gueldenstaedti</i> "	
The grains are large, with amber to golden hues. Taste subtle marine and delicate nutty flavours	

mains

Mayura Station MB 9+ porterhouse <i>gf, dfo</i>	119
asparagus wrapped in pancetta, potato puree, porto jus	
Glacier 51 toothfish <i>df</i>	79
salsa verde, Goolwa pipis, squid ink rice cracker	
house made gnocchi <i>v</i>	59
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
granny smith apple, blood peach, apricot, Biscoff sable, blueberry	
Section 28 cheese board <i>gfo, v</i>	34
house made quince paste, apricot and verjus compote, house made lavosh	
chocolate macadamia fondant	36
French couverture, almond nougatine, macadamia ice cream	