



starters

<b>Organic house-made sourdough</b>	<b>14</b>
Freshly baked, french AOC butter, rosemary	
<b>Coffin Bay oysters</b>	<b>½ dozen 29   dozen 59</b>
Sequoia sparkling mignonette, 78 Degree vodka salmon roe, lemon	
<b>Zucchini flower tempura</b>   <i>v, veo</i>	<b>28</b>
78 Degree vodka tempura, Adelaide Hills goat cheese, avocado puree, lime	
<b>Cape Jervis tuna tartare</b>   <i>gf, df</i>	<b>29</b>
Tomato espuma, cured yolk, ponzu, teriyaki	
<b>SA blue swimmer crab dumpling</b>	<b>34</b>
Cream cheese, citrus foam, crispy wonton, kaffir lime	
<b>Oscietra prestige caviar</b>   <b>20g tin</b>	<b>149</b>
Caviar from the Sturgeon “ <i>Acipenser Gueldenstaedti</i> ”	
Taste subtle marine and delicate nutty flavours served with crème fraiche, chives, blinis	

mains

<b>Mayura Station MB 9+ porterhouse</b>   <i>gf, dfo</i>	<b>119</b>
Asparagus wrapped in pancetta, potato puree, pepper sauce	
<b>Glacier 51 toothfish</b>   <i>df</i>	<b>79</b>
Salsa verde, Goolwa pipi, squid ink rice cracker	
<b>House made gnocchi</b>   <i>v</i>	<b>59</b>
Section 28 cream cheese, roasted macadamia, Adelaide Hills roasted pear	

sides

<b>Potato puree</b>   <i>gf, v</i>	<b>19</b>
<b>House made triple cooked kipfler wedges</b>   <i>df</i>	
<b>Adelaide Hills garden salad</b>   <i>gf, df, v, ve</i>	
<b>Chargrilled seasonal vegetable</b>   roasted almonds   <i>gf, v, ve</i>	

desserts

<b>House-made trilogy sorbet</b>   <i>gfo, dfo, v, ve</i>	<b>24</b>
Seasonal sorbet, Biscoff sable, blueberry	
<b>Section 28 cheese board</b>   <i>gfo, v</i>	<b>34</b>
House-made quince paste, apricot, and verjus compote, house-made lavosh	
<b>Chocolate macadamia fondant</b>	<b>36</b>
French couverture, almond nougatine, macadamia ice cream	