

NEW YEAR'S EVE

our menu is designed around sharing plates,
inspired by our water location and our love of australian produce
our chefs use this produce daily to create everything in house
optional paired wines | \$49 per person

FIRST COURSE

flat bread, cultured butter, black sea salt
muhammara, za'atar

nv gremillet brut sélection, côte des bar, france

SECOND COURSE

hervey bay scallops, confit garlic oil, saltbush
lady jocelyn prawns, nahm jim
hot smoked trout, aioli, fried capers, pickled onion, dill
ceviche kingfish, blood orange, sesame, watercress

2021 vintelooper pinot pinot rosé, adelaide hills, sa

THIRD COURSE

suckling pig, crackling, nashi pear two ways, watercress
angus tartare, egg yolk, saltbush, confit garlic
fresh fig, camel feta, pickled onion

2019 vintelooper chardonnay, adelaide hills, sa

FOURTH COURSE

lamb shoulder, jus, camel feta
market fish, cray shell velouté
with sides

roast pumpkin, za'atar
asparagus, garlic butter
confit garlic chat potatoes

2018 vintelooper shiraz, adelaide hills, sa

2020 vintelooper riesling, adelaide hills, sa

FIFTH COURSE

darwin plum, white chocolate, slow gin
blood orange, sorbet & dark chocolate

nv ricca terra tinta barocca fortified, riverland, sa

we politely ask that there are no variations or substitutions with our dishes
we cater to all dietary requirements on request
please note any allergies or dietary requirements in the notes when confirming your booking
please call us on 5529 7127 if you have any questions