

Starters 11 - 2

Marinated olives (VE, GF) 8

Garlic bread (V) 8

Leek and manchego croquettes with lemon (V) 9

Housemade dips and fried flat bread, hummus, olive tapenade and beetroot relish (VE, GFA) 15

Port Lincoln tinned smoked mussels (GFA) 18

Eyre Peninsula tinned kingfish and vermouth paté (GFA) 18

Mains 11 - 2

Ploughman's plate: charcuterie, cheese, pickles, fruit and focaccia 22

Housemade pappardelle pasta with tomato braise, basil, pecorino (V) 22

Soft-boiled eggs on toast with whipped ricotta, dukkha, olive oil, lemon (GFA) 19

Salt and pepper chicken, soft polenta, soubise onion (GF, H) 26

250g King River porterhouse with Diane sauce, thyme and pickled mustard roasted carrots and rosemary fries (GF, H) 42

Sides 11 - 2

Rosemary fries and aioli (V, GF) 10

Iceberg lettuce, red onion and fennel salad with house dressing (VE, GF) 12

Roasted broccoli, crispy buckwheat and pearl couscous dressed in salsa verde (VE) 13