

## Summer Menu

### Starters

- House made bread with local olive oil and reduced balsamic 1.8
- Organic McLaren Vale mixed olives 8
- Salt and pepper squid with kupa mayonnaise and lime (available as a main course with salad 31) 14.5
- Fig and Manchego salad with sherry vinaigrette 12
- Smoked mullocky parfait with croutons 12

### Entrée

- Half shell scallops, smoked duck ham, confit orange, vanilla 19.5
- Citrus cured trout, kipflers and capers, sourdough crumbs, dill pollen sago 19.5
- Pork belly with Serrano Jamon cream, apricot puree, pork tuille, parsley cress 19.5
- Hindmarsh Valley chevre, artichokes, witlof, beetroot, radish, tomato crumbs 17.5
- Mount Compass venison carpaccio, celery, shallot and dill salsa, cherry compote 19.5

### Mains

- King George Whiting in parmesan crumb, salad of cucumber, avocado, rockmelon, mint, coriander & mango dressing 33
- Confit local snapper, saffron potatoes, beans, olives, white anchovies, egg, citrus labna 33
- Beef tenderloin, sweetbreads, fennel, bone marrow, leek and thyme puree, fennel 35
- Chicken galantine, carrot soubise, beetroot, baby carrots, herb espuma 32
- Zucchini tarte tatin, confit shallot, courgette flowers, wild rocket, pecans 29

### Sides

- 'Star salad' Greek feta, tomato, cucumber, radish, olives, parsley 10
- Sautéed broccolini, asparagus, truffle butter 9.5
- Hand cut chips with roasted garlic aioli 9

Owners- Doug Govan & Nikki Seymour-Smith