SMALL/SHARE

Skin on Fries (GF, VO) 10
Truffle and parmesan aioli

Volcanic Ciabatta Bombs 12
Garlic and herb mascarpone, rosemary oil

Pickle Brined Crispy Keto Fried Chicken (GF) 16
Sriracha and ranch dipping sauce

Crispy Calamari (GF) 16
Ras el Hanout spice, chipotle honey dressing

Share Platter 45
Keto fried chicken, crispy calamari, Prosciutto, volcanic ciabatta, skin on fries

ENTREE

Portobello Mushroom Paratha Bread (V) 18
Crumbed portobello mushroom, smoky aubergine puree, black garlic and pickled walnut, caramelised onion, red leaves and black cherry tomato
Wine match – Nanny Goat Pinot Noir $15

Salmon and Avocado Tartare (GF, DF) 19
Kohlrabi, kimchee, New Zealand wakame, cucumber, caviar, sesame poke sauce and spicy mayo
Wine match – Camshorn Classic Riesling $13

Soup Special 15
Your wait staff will advise today’s flavour

Nourish Bowl- A celebration of all things seasonal (V, GF) E:18
Avocado, edamame, black sesame nori, cucumber, green cabbage, lettuce, broccoli salad, kimchee, cauliflower rice, vegan miso mayo
Add fried chicken/smoked salmon 9
Wine match – Dog Point Sauvignon Blanc $13

Firstlight Venison Teriyaki Salad (DF, GFO) 19
Crispy wonton, pickled needle mushroom, green onion, cucumber, mung bean, coriander, miso mayo, toasted sesame
Wine match – Nanny Goat Pinot Noir $15

All of our eggs, pork and chicken are certified free range
All our meat is halal
Please let us know about any allergies or dietary requirements
One bill per table please
MAIN

Oregano Brined Chicken Breast (GF)
Leek and preserved lemon vialone nano risotto, almond crumbed caulilini
Wine match – Church Road McDonald Series Chardonnay $14

Market Fish
Your wait staff will advise today’s special

Smoked Ovation Lamb Rump
Baked baby heirloom tomato, subergine puree, couscous, balsamic blueberry gel, mint and black pepper yoghurt
Wine match – I Am George Cabernet Merlot $11.5

Camarossa Seafood Laksa (DF,GF)
White fish, prawns, calamari, soft egg, bean sprouts, green onion, rice noodles and fragrant herbs, spicy coconut bone broth
Wine match – Amisfield Pinot Gris $14

Master Stock Pork Belly (GFO,DF)
Thai buckwheat noodle salad, red nam jim, chilli caramel, roasted cashews, kaffir lime
Wine match – Man O’ War Rose $12

Khitchri (GFO,V)
Grilled zucchini, caulilini, okra, spring onion, shitake, pistachio and sweet pickles
Wine match – Man O’ War Rose $12

Greenlea Prime Steer Eye Fillet (GF)
Clevedon buffalo cheese, creamy potato mash, baby carrot, chimichurri
Wine match – Maga Barossa Shiraz $13

Fettuccine Autunno
PIU BLU handmade tri-color pasta, mushroom, garlic, shallot, light cream sauce, parmesan and black olive dust
Add chicken
Wine match – Church Road McDonald Series Chardonnay $14

Burgers (GFO)
Served with skin on fries and aioli

Beef Burger- Prime beef pattie, American cheese, sweet and spicy McClure pickles, slow, beetroot, onion, mustard, BBQ sauce
Beer match – Good George APA

Angel Burger- Sweet and spicy fried chicken, bacon, cheese, lettuce, mayo and kogi BBQ sauce
Beer match – Good George Pale Ale

Bhaji Burger (VO)- Courgette and onion bhaji, vegan cheddar,tomato, coconut yogurt tzatziki, mango and peach chutney
Beer match – Good George Pilsner

SIDES

Buttered broccolini, sea salt 7
Skin on fries, truffle and parmesan aioli 10
Garden salad, ranch dressing 6
Potato mash, truffle oil 6

DINNER

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