

10 Chickpea Chips
SPICED TOMATO BUTTER SAUCE

14 Chicken Liver Pate
TOASTED PUMPKIN SOURDOUGH, SMOKED PINE NUTS,
FIAJE FIG & GIN PRESERVE



STARTERS

19 Beef Cheek Croquette
JERUSALEM ARTICHOKE & PARSLEY SALAD, SECTION 28 PRISCILLA

24 Burrata and Charcoal Bread
NATIVE PEPPERBERRY, SAN DANIELLE PROSCIUTTO,
OAK AGED BALSAMIC

25 Kingfish Ceviche
WHIPPED CHEVRE, LIME, TOGARASHI SHALLOTS

18 Dirty Inc White Pea and Pumpkin Hummus
HAZELNUT DUKKAH, THYME, GNOCCHO FRITTO

16 / 28 Roasted Eggplant
FLEURIEU HONEY YOGHURT, HARISSA BUTTER, SMOKED PINE NUTS

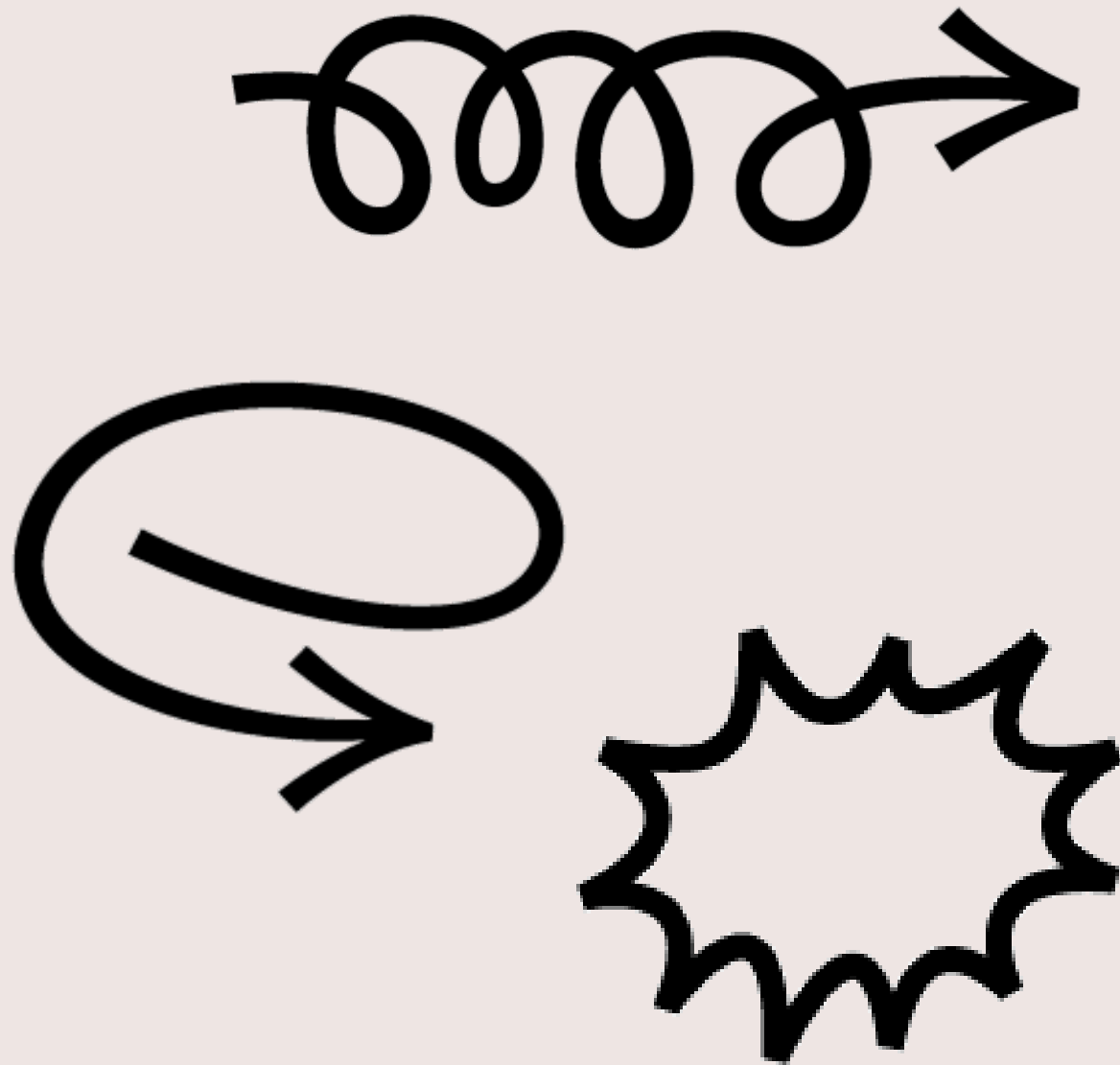
CELEBRATING OUR SUPPLIERS, PLEASE PUT YOUR HANDS TOGETHER!

Lucias Smallgoods
Chook By Gawler
Cheese Say Cheese

Coffee by Will and Co
Beer By Jeff
Bread by Sheoak Bakery

Meat by Thomas Farms
Seafood Samtass Bros
Dairy by Michael

ENTREES



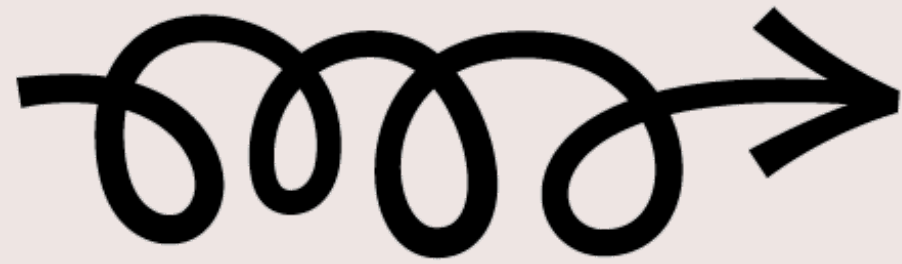
Parrilla Chargrilled BBQ

- 39 South Australian Market Fish**
CITRUS, CAPER FLOWERS, PARSLEY, EVOO
- 40 Gawler River Spatchcock**
PEANUT SAMBAL, ROASTED BUTTERNUT, GINGER TOMATO,
KAFFIR LIME YOGHURT
- 55 Murraylands Flat Iron Steak 500g**
SMOKED ONION BUTTER SAUCE

Pasta

- 36 House Made Bigoli**
SPENCER GULF PRAWNS, NDUJA
- 34 House Made Paccheri**
BEEF CHEEK RAGU - PARMIGIANO REGGIANO
- 35 Adelaide Hills Mushroom Risotto**
TRUFFLE, SECTION 28 STRAVECCHIO

MAINS



- 12** **Crispy Duck Fat Potatoes**
MARKET SPICE, CHIVES

- 12** **Leafy Market Salad Greens**
PENDLETON BLOOD ORANGE & MERLOT VINEGAR DRESSING

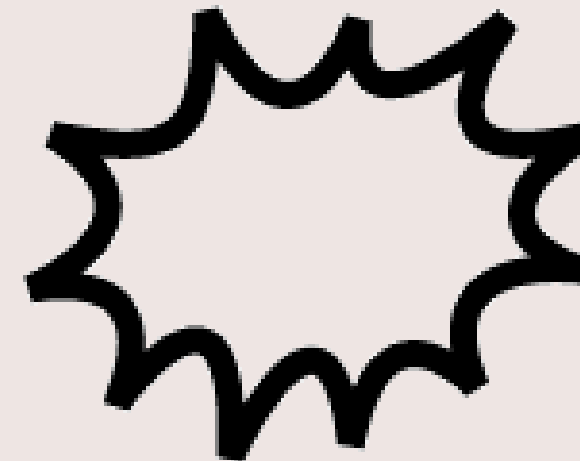
- 14** **Charred Broccolini**
DAIRYMAN'S DOUBLE JERSEY CREAM

ON THE SIDE

- 16** **Market Street Cronut Pudding**
WARM VANILLA GALLIANO CUSTARD, ORANGE, SAFFRON,
PISTACHIO- CARDAMON ICE CREAM

- 16** **Lucia's Gianduja Profiteroles**
VANILLA CRÈME MOUSSELINE

- 16** **Bush Apple Gin & Creme Fraiche Pannacotta**
SEASONAL FRUIT



SWEET TREATS