

### **Beef Cheek Croquette**

JERUSALEM ARTICHOKE & PARSLEY SALAD, SECTION 28 PRICILLA

### **Kingfish Ceviche**

WHIPPED CHEVRE, LIME, TOGARASHI SHALLOTS

### **Roasted Eggplant**

FLEURIEU HONEY YOGHURT, HARISSA BUTTER, SMOKED PINE NUTS

### **House Made Native Bush Tomato Focaccia**

CHARGRILLED FLAT IRON STEAK, WITH RADICCHIO, MONT PRISCILLA CHEESE  
SERVED WITH HAND CUT CHIPS

### **Leafy Market Greens Salad**

ROASTED BUTTERNUT PUMPKIN, GINGER-TOMATO, CHEVRE, SMOKED PANCETTA,  
PENDLETON BLOOD ORANGE & MERLOT VINEGAR DRESSING

### **House Made Paccheri Pasta**

BEEF CHEEK RAGU, PARMIGIANO REGGIANO

### **Adelaide Hills Mushroom Risotto**

TRUFFLE, SECTION 28 STRAVECCHIO

**\$25 lunch menu includes a selected beverage**

**Please advise of any dietary requirements**

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**LUNCH**

**La Prova Prosecco**

**Shottesbrooke Tide Chaser Savignon Blanc**

**Shottesbrooke Tide Chaser Shiraz**

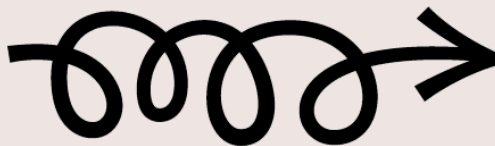
**Goodisons Market & Meander Wooded Larger**

**4.5 Coffee**

**5 Tea**

**Choose The Milk**

**SOY / OAT / ALMOND / COCONUT / FULL CREAM / SKIM/LACTOSE FREE**



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**BEVERAGES**

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

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



**CELEBRATING OUR SUPPLIERS, PLEASE PUT YOUR HANDS TOGETHER!**

Lucia's Smallgoods  
Dairy by Michael  
Cheese Say Cheese

Coffee by Will and Co  
Beer By Jeff  
Bread by Gabi

Meat by Thomas Farms  
Seafood Samtass Bros

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**SWEET TREATS**