

SUPPER MENU

HOUSE SPICED NUT MIX	6.5
OLIVES	
limestone coast (sa) kalamata olives	6.5
mcclaren vale olives w toasted fennel seed & onion compote	6.5
SALUMI	
de palma prosciutto w marinated artichoke	8
borgo cacciatore w parmigiano-reggiano	8
princi capocollo w white anchovies	8
selection of 3	22
TO SAVOUR	
coffin bay oysters (4) w 'acids & oils'	12
beetroot cured salmon w watercress	12
smoked sardines with parsley and pickled shallots & sourdough crostini	12
pork shoulder terrine, fennel jam & black olive oil	12
duck liver pâté with candied raisins, green peppercorn and toasted ciabatta	12
CHEESE	
rosso di langa - cow & sheep's milk washed rind w fig and walnut roulade	
english cloth - cloth bound cheddar, aged 18 months w wine poached pear	
onkaparinga brie - cow's milk double cream brie w quince paste	
bleu des causses - blue vein cow's milk, aged 4 months w nectarine	
one choice 14 two choices 26 three choices 30	
CHEESE SPOTLIGHT	
king saul from the adelaide hills	
australia's very first raw milk blue cheese - served w truffled honey, nectarine and wild rice crackers	25
SWEET	
strawberry mousse, blood orange jelly & coconut macaron	12
italian hot chocolate with hazelnut liqueur and ossetti biscuits	14
CHOCOLATES - steven ter horst chocolate - adelaide	
dark chocolate w pistachio praline	6.5
wine confit in dark chocolate wine ganache	2.5
stephanie - vanilla ganache in chocolate rolled in coconut	2.5
fleur de sel - luscious salted caramel chocolate	2.5
hedgehog - crunchy milk chocolate praline w crepe crumbs	4.5

I am convinced that a light supper,

a good night's sleep, and a fine morning,

have sometimes made a hero of the same man,

who, by an indigestion, a restless night,

and rainy morning, would have proved a coward. Lord Chesterfield (1694 - 1773)