

HNL4

HNL4 Feed me minimum 4 guests

85pp

SNACKS

Blue swimmer crab, house made focaccia, aioli, capers, lemon	12 ea
House smoked sardines, gremolata, pickled shallot	10 ea
Spencer gulf prawn, nduja, lemon, shallot	14 ea
Sundried tomato and smoked scamorza arancini, parmesan	7 ea
Glazed Margra lamb rib, coriander seed, lemon thyme	14 ea
Crostoli, goat curd, pickled zucchini and roast hazelnuts	7 ea

SMALLER

Joey's sourdough, whipped butter	9
Coffin Bay natural oysters	½ doz 24 / doz 44
Kilpatrick oysters, Barossa speck, smoked Worcestershire	½ doz 29 / doz 51
Raw kingfish carpaccio, macadamia, nectarine, tarragon	25
Southern calamari fritto misto, buttermilk, dill pickle, lemon	25
Vanella burrata, preserved fennel, heirloom tomato, Joey's sourdough	28

KIDS MENU

Chicken tenders & Fries	16	Whiting & fries	20
Cheesy Pasta	15	Mini burgers & fries	15

LARGER

Coopers' beer battered whiting, shoestrings, cos, tartare	39
Porchetta, apricot and pistachio preserve, veal jus	36
400g Southern Angus ms4+ sirloin, cafe de Paris, roquette, potato galette	75
Roast chicken salsa rosso, fregola, labneh, currants, walnuts	35
Handmade tagliolini, blue swimmer crab, prawn bisque, Aleppo pepper	41
Seafood risotto, King prawns, mussels, saffron cream	39
Roasted cauliflower, romesco, stracciatella, pecorino, crunchy chilli	29

SIDES

Charred broccolini, roast almonds, lemon oil	15
Crispy potatoes, thyme and rosemary salt	15
Witlof, stone fruit, radicchio, citrus vinaigrette	16
Shoestring fries, sea salt, malt vinegar mayonnaise	12

DESSERT

Pistachio semifreddo, fig, halva	18
Brown sugar tart, mastika, orange, sea salt	18

*Public holidays incur a 15% surcharge