

HNLY

HNLY Feed me minimum 4 guests

85pp

SNACKS

Blue swimmer crab, house made focaccia, aioli, capers, lemon	12 ea
Whipped anchovy, gremolata, potato pave (gf)(nf)	10 ea
Sundried tomato and smoked scamorza arancini, parmesan (gf)(nf)(v)	7 ea
Glazed Margra lamb rib, coriander seed, lemon thyme (gf)(nf)	12 ea
Toolanka Olives, citrus, fennel seed (gf)(nf)(v)	7 ea

SMALLER

Joey's sourdough, whipped butter (v)	9
Coffin Bay natural oysters	½ doz 24 / doz 44
Kilpatrick oysters, Barossa speck, smoked Worcestershire	½ doz 29 / doz 51
Raw yellowfin tuna, pink peppercorn, roast almond, woodside goats curd	26
Southern calamari fritto misto, sauce grebeche, cumin (nf)	25
Baked Vanella buffalo mozzarella, sugo calabrese, basil oil, garlic focaccia (nf)(v)	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
Braised lamb shoulder, green olive, garlic jus (gf)(nf)	37
400g Southern Angus ms4+ sirloin, cafe de Paris, roquette, potato galette	75
Free range roast chicken Maryland, braised fregola, chorizo, preserved lemon, shallot	35
Handmade linguine, blue swimmer crab, prawn bisque, Aleppo pepper	41
Seafood risotto, King prawns, mussels, saffron cream (gf)	39
Roast cauliflower, hummus, zhoug, crispy chickpeas, ricotta salata(gf)(v)	29

SIDES

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

DESSERT

Quince tart tatin, rum & raisin ice cream, fennel pollen	18
Zuppa inglese, whipped mascarpone, custard, cherry, white chocolate, sponge, liqueur	18

*Public holidays incur a 15% surcharge