

HNLV

85pp HNLV Feed me minimum 4 guests

SNACKS

Blue swimmer crab, house made focaccia, aioli, capers, lemon	12 ea
Sundried tomato and smoked scamorza arancini, parmesan	7 ea
Glazed Margra lamb rib, coriander seed, lemon thyme	14 ea
Toolanka Olives, citrus, fennel seed	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 yellowfin tuna, pink peppercorn, roast almond, woodside goats curd	26
Southern calamari fritto misto, sauce grebeche, cumin	25
Baked Vanella buffalo mozzarella, sugo calabrese, basil oil, garlic focaccia	28

KIDS MENU

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

LARGER

Coopers' beer battered whiting, hand-cut chips, seasonal salad, tartare	39
Braised lamb shoulder, green olive, garlic jus	39
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	39
Roast cauliflower, smoked pumpkin, zhoug, crispy chickpeas, ricotta salata	29

SIDES

Charred broccolini, roast almonds, lemon oil	15
Triple cooked chips, malt vinegar mayonnaise	15
Seasonal leaves, winter citrus, radish, cucumber, herbs	16

DESSERT

Quince tart tatin, rum & raisin ice cream, fennel pollen	18
Zuppa inglese, whipped mascarpone, custard, cherry, white chocolate, sponge, liqueur	18
Dark chocolate torte, vanilla mascarpone, preserved figs, almonds	18

*Public holidays incur a 15% surcharge