

HNLY

HNLY Feed me minimum 2 guests

85pp

		Butcher's cut (please see wait staff for today's steak)	MP
Blue swimmer crab, house made focaccia, aioli, capers, lemon	12	Coopers' beer battered whiting, hand-cut chips, seasonal salad, tartare	39
Mushroom truffle arancini (2)	14	Half roast chicken, lemon, oregano, confit tomato	35
Shark bay scallops, pangritata, nduja (2)	14	Blue swimmer crab, bucatini, prawn bisque, saffron, pangritata	41
Whyalla garfish, milk bun, cos, green olive, capers	14	Magra lamb rack, labneh, green olive salsa verde	42
Potato rosti, Kaviari caviar, mascarpone (2)	10	Spencer gulf prawn paccheri, smoked dill, mascarpone	36
Toolanka Olives, citrus, fennel seed	7	Smashed cucumber, radish, mint, sumac, lemon, shallot	14
Pork kalamaki, fennel seed, preserved lemon (2)	16	Asparagus, broccolini, yogurt vinaigrette, cumin	14
Spencer Gulf kingfish, ladolemono, stone fruit	27	Charred eggplant, gremolata, feta	14
Coffin Bay oysters, Pennant gin mignonette	22 ½ 42 doz	Chips, malt mayo	12
Semolina fried Southern calamari, lemon and chili salt	25	Baklava semifreddo, hazelnuts, pistachio, honey, filo	17
Grilled Pita	6	Meringue, chantilly, summer berries, raspberry sorbet	15
Whipped ricotta, pine nuts, currants, Aleppo pepper	14	Ricotta and lemon cake, brown sugar pineapple, cardamon cream	15
Vanella burrata, aged balsamic, shaved zucchini, mint, basil, shallots	24	KIDS MENU	
Muhammara, walnuts, shallots, chilli oil	14	Cheesy Pasta 15	Mini burgers & fries 15
Charred peppers, buffalo feta, raisins	14	Chicken tenders & Fries 16	Whiting & fries 15

*Public holidays incur a 15% surcharge