

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, dill mayo (2)	24	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)	18	Blue swimmer crab, mafaldine, prawn bisque, saffron, pangritata	41
Whyalla garfish, milk bun, cos, green olive, capers	14	Magra lamb rack, labneh, green olive salsa verde	42
Toolanka Olives, citrus, fennel seed	7	Spencer gulf prawn paccheri, smoked dill, mascarpone	36
Mortadella, chili honey	16	Radicchio, pear, hazelnut, parmesan	14
Spencer gulf kingfish, yogurt vinaigrette, giardiniera	28	Broccolini, lemon, olive oil, cumin	14
Coffin Bay oysters, Pennant gin mignonette	22 ½ 42 doz	Charred eggplant, gremolata, feta	14
Semolina fried Southern calamari, lemon and cumin salt	26	Chips, malt mayo	12
		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
		KIDS MENU	
Vanella burrata, heirloom tomato, basil, pangritata, Calabrian chili	27	Cheesy Pasta 15	Mini burgers & fries 15
Muhammara, walnuts, shallots, chilli oil	14	Chicken tenders & Fries 16	Whiting & fries 15
Charred peppers, buffalo feta, raisins	14		

*Public holidays incur a 15% surcharge