

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, shaved cabbage salad, tartare	39
Mushroom truffle arancini (2)	14	Half roast chicken, lemon, oregano, confit tomato	35
Shark Bay scallops, pangritata, nduja (2)	18	Southern calamari, house made tagliatelle, preserved lemon, pangritata	39
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
Semolina fried Southern calamari, lemon and cumin salt	26	Baby cos, pear, hazelnut, parmesan, shallot	15
Spencer gulf kingfish, yogurt vinaigrette, giardiniera	28	Broccolini, lemon, olive oil, cumin	14
Coffin Bay oysters, Pennant gin mignonette	22 ½ 42 doz	Stuffed roast capsicum, fregola, Kris Lloyd fetta, raisins	16
		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	Brulee bread and butter pudding, cherries, whipped white chocolate	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
Mortadella, chili honey	16		

*Public holidays incur a 15% surcharge