

HINLEY

Feed me minimum 2 guests

85pp

Coffin Bay oysters, Pennant gin mignonette	22 ½	42 doz
Grilled pita		6
Whipped fava beans, capers, pickled shallot		12
Toolanka olives, citrus, fennel seed		7
Mushroom truffle arancini (2)		14
Blue swimmer crab, milk bun, cos, dill mayo		18
24 hour Braised lamb shoulder, farinata, green olive salsa verde (2)		14
Chicken kalamaki, oregano, lemon, garlic, tomato & coriander seed preserve (2)		15
Wagyu bresaola, giardiniera		24
Swordfish tartare, pickled mustard, dill yoghurt, potato crisps		28
Semolina fried Southern calamari, lemon and cumin salt		26
Whipped Vannella ricotta, garlic crumb, preserved lemon, pistachio		15
Vannella burrata, heirloom tomato, basil, pangritata, Calabrian chilli		27
Butcher's cut (please see wait staff for today's steak)		MP
Coopers' beer battered whiting, hand-cut chips, shaved cabbage salad, tartare		39
Half roast chicken, braised shallots, thyme, rosemary		35
Margra lamb rump, polenta, jus, garlic		49
Southern calamari, house made tagliatelle, preserved lemon, pangritata		39
Spencer Gulf prawn paccheri, sugo, Calabrian chilli		38
Baby cos, pear, hazelnut, parmesan, shallot		15
Broccoli, lemon, garlic, roast almonds		14
Stuffed roast capsicum, fregola, whipped fetta, raisins		16
Chips, malt mayo		12
Baklava semifreddo, hazelnuts, pistachio, honey, filo		17
Meringue, Chantilly, summer berries, raspberry sorbet		15
Brulee bread and butter pudding, preserved cherries, whipped white chocolate		15

*Public holidays incur a 15% surcharge

*0.8% merchant bank fee applies to all card payments