SHORT STORY MENU

TO START
nori tartelette | umami crème | Oscietra caviar | spring vegetables
kangaroo tataki | Jerusalem artichoke | black garlic
abalone | shiitake XO | basil
ox heart tomato | herb dressing | house made cheese

ENTRÉE
tea smoked quail | preserved chilli caramel | asian greens
suckling pig | smoked shitake | baby gem heart | charcuterie jus
murray cod | house made cultured whey | smoked almond | sea herbs
roasted onion | black baba ganoush | freekeh salad

MAIN
King George whiting | kombu | pickled shiso | squid
smoked duck breast | white peaches | lavender | blueberry sauce
wagyu brisket | riverine striploin | scallop | pearl onion
spiced lamb porterhouse | chickpea | eggplant & goat cheese terrine
curried cauliflower | caramelised yoghurt | grains | mimosa egg

CHEESE SELECTION
($15 supplement instead of dessert or $30 as an extra course)

DESSERT
peanut mousse | dulche de leche | caramel pop corn | milk ice cream
orange dome | amaretti | fennel sorbet
Adelaide breakfast tea crème brulée | long pepper ice cream | meringue
dark chocolate | cherry jam | summer berries

SIDES
potatoes | mustard onion dressing
confit portobello mushrooms
mixed leaves | palm sugar dressing
broccolini | preserved lemon dressing

3-course $105, 4-course $125

10% surcharge applies on Public Holidays; Fridays & Saturdays minimum order is 4-course;
LONG STORY

nori tartelette | umami crème | Oscietra caviar | spring vegetables

murray cod | house made cultured whey | smoked almond | sea herbs

tea smoked quail | preserved chilli caramel | asian greens

suckling pig | smoked shitake | baby gem heart | charcuterie jus

wagyu brisket | riverine striploin | scallop | pearl onion

Strawberry sorbet | strawberry salad

dark chocolate | cherry jam | summer berries

CHEESE SELECTION
($15 supplement)

$185 per person for 7-course degustation menu

$120 per person for matching wine