# HOTEL <br> TABLE D'HOTES MENU <br> PREMIUM <br> 70 PER HEAD 

## TO SHARE Chef's selection of shared plates

URAIDLA SOURDOUGH
WHIPPED BUTTER (बFo)
PORT LINCOLN SARDINE TOAST
CONFIT GARLIC OIL, DILL KEWPIE, TOBIKO, SOY BONITO (GFo)
SEARED SCALLOPS
FENNEL REMOULADE, BLACK PUDDING, SMOKED FISH CREAM, DILL( ${ }^{(6)}$
DUCK LIVER PARFAIT
mustard seed jelly, glazed fig, uraidla sourdough croutes (ofo)
WAGYU BEEF CARPACCIO
PICKLED BLACKBERRY, CELERY, GARLIC AIOLI, EGG YOLK, REGGIANO, SORREL

## PREMIUM MAINS <br> please choose a main

SPICED ROMANESCO
BASIL PESTO, POLENTA, POMEGRANATE,
PINE NUT BUTTER CRUMBS, POMEGRANATE MOLASSES (VE)(GFo)
BURNT BUTTER GNOCCHI
PUMPKIN, ZUCCHINI, PICKLING ONION, RICOTTA SALATA, CANDIED WALNUTS ${ }^{(v)}$

CHARGRILLED LAMB SALAD
CHIMICHURRI, WATERMELON, PERSIAN FETA, BEETROOT, LEAVES, MINT, FREEKEH, SPICED ALMONDS, YOGHURT (GFo)

CONFIT DUCK LEG
CAULIFLOWER THYME RISOTTO, BRUSSELS SPROUTS,
PARMESAN, PERSILLADE (GF)
PORK LOIN
CONFIT GARLIC POTATO PAVÉ, HEIRLOOM CARROT,
CALVADOS, POACHED PEAR (GF)
STEAK FRITES
300 GM MSA SIRLOIN, SHAVED CABBAGE \& HERB SALAD CAFE DE PARIS BUTTER, SHOESTRING FRIES (GFo)

MARKET FISH

## TO FINISH

SELECTED DESSERTS (EXTRA +10)

# TABLE D'HOTES MENU 

## LES ENFANTS \| CHILDREN

## 25 PER HEAD

12Y + UNDER

## TO START

GARLIC BUTTER BUN + CHOICE OF JUICE OR SOFTDRINK

PLEASE CHOOSE A MAIN

FISH \& CHIPS
SALAD
PASTA BOLOGNAISE
PARMESAN
CHEESE BURGER \& CHIPS
CHICKEN BURGER \& CHIPS
BUTTERMILK CHICKEN
SHOESTRING FRIES, SALAD
PORK \& FENNEL SAUSAGE
Shoestring fries, salad

ALL KIDS MEALS INCLUDE
vanilla ice cream sundae.
CHOICE OF OREO COOKIE OR SPRINKLES,
RASPBERRY, BUTTERSCOTCH OR CHOCOLATE SAUCE


