



For the table

Artisan rye roll, butter, smoked sea salt
\$2.50

Adelaide Bremer Café dips, Andy Clappis hand crafted pitta
\$19.90
GF available (Extra pitta \$3.50)

Blues dukkah with local olive oil, aged balsamic, marinated olives,
and baked artisan rye rolls.
\$18.90

Chicken liver pâté, spiced jelly, citrus and vanilla bean marmalade, toasted ciabatta
\$21.90
GF available

Entrees

Moroccan-spiced cauliflower with cauliflower cream, beetroot jam, yellow beetroot,
local basil oil, and labneh
\$18.90

Sous vide pork belly with carrot and ginger purée, green peas, pickled carrot ribbons,
and chimichurri
\$18.90

Tempura soft-shell crab and prawn, tomato chilli jam, Asian salad, tendrils, lemon oil
\$22.90 /\$44.90 G/F (I)

Mains

Pan-fried chicken breast with creamy Parmesan polenta, charred broccolini, thyme-roasted Swiss brown mushrooms, and creamy chicken jus

\$44.90

Crispy skin NT barramundi with truffle cauliflower purée, baby carrots, golden beets, sauce Vierge, tendrils, and herbs (A)

\$47.90 GF

MSA beef fillet with rosemary-roasted potatoes, charred onion, green pea and chorizo salsa, grilled asparagus, and roasted garlic red wine jus

\$59.90 GF

Prawn and chorizo spaghetti with charred corn, green chilli, black garlic, and smoked tomato sauce, parmesan, baby herbs

\$43.90 GF available (I)

Moroccan-spiced cauliflower with cauliflower cream, Kent pumpkin, Swiss brown mushroom, beetroot jam, yellow beetroot, local basil oil, and labneh

\$42.90

Spring Ridge venison fillet with spiced beetroot purée, Kent pumpkin, sugar snap peas, Peninsula olive oil and aged port reduction

\$49.90

Sides

Broccolini and sugar snap peas with buttermilk dressing and dukkah

Twice-cooked potatoes dusted with salt-and-vinegar seasoning and parsley

Golden fries, house seasoning, garlic aioli

\$16.90 Each

Desserts

Spiced apple frangipane tart with strawberry coulis, vanilla ice cream, strawberry dust, fresh strawberry, and mint

Flourless chocolate cake with chocolate ice cream, white chocolate ganache, fresh strawberry, and mint

Burnt Basque cheesecake with passionfruit coulis, fresh strawberry, and mint

Affogato with vanilla ice cream, espresso, and Frangelico liqueur

GF available

\$18.90 each

Kids Menu

Panko crumbed fish and chips

Chicken nuggets and chips

Spaghetti bolognese w'cheese

Spaghetti, cheese, butter & herbs

\$19.90 Each

Bowl of chips w' tomato sauce

\$9.90

Dessert

Chocolate, strawberry or caramel sundaes w sprinkles & choc wafer

\$9.90 Each