



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, local olive oil, aged balsamic reduction, marinated olives,
baked artisan rye rolls.*
\$18.90

Entrees

Chef's hand-crafted pea & ham soup served with artisan rye roll.
\$16.90

*Moroccan cauliflower, hummus, smoked eggplant gel, spring peas, red pepper coulis, fried leek
and baby herbs.*
\$18.90 / Main \$36.90 V/G, GF

*5 spice soft shell crab & prawn, hoisin, Vietnamese salad, coriander and fresh lime, soybean
chilli dressing*
\$22.90 / Main \$42.90 G/F

Mains

*Confit duck leg, Penang curry sauce, bok choy, lychee, jasmine rice, lime & chilli chutney,
Thai basil
\$44.90 GF*

*Humpty Doo Barramundi with crispy skin, baby potatoes, wild mushroom and
Jerusalem artichoke ragout with sauce vierge, preserved lemon, micro herbs, garden flowers
\$43.90 GF*

*36 Degree South beef fillet cooked to your liking, roasted sweet potato puree, brussels sprouts, slow
roasted tomato, peppercorn jus, baby herbs and Rosemary
\$59.90 GF*

*Prawn spaghetti, roasted garlic, basil, parsley, chilli, capers, rich tomato sauce, grated parmesan,
baby herbs.
\$43.90 GF & Vegetarian available*

*Pan seared Spring Ridge venison tenderloin, vanilla infused carrot puree, kipfler potatoes,
broccolini, quandong jus, baby herbs.
\$44.90 GF*

Sides

Broccolini, pinenuts, buttermilk dressing

Salt and vinegar roasted kipfler potatoes, picked parsley

Golden fries, house seasoning, garlic aioli

\$16.90 Each

Desserts

Espresso Martini crème brulee w sweet pastry twist, strawberry

Sticky date pudding, butter scotch sauce, biscof ice cream, strawberry, mint

*Vanilla and cinnamon Poached pear, white chocolate ganache, Irish cream & scorched
almond ice cream*

Affogato - Vanilla ice cream with a shot of espresso coffee and Frangelico liqueur

GF available

\$18.90 each