



Feed Me Like a Barossan

Be fed like a local with our curated dining experience.
Our kitchen team will select a range of shared dishes,
highlighting the best of what's in season across region and state.

Make Me Sweet

A selection of dessert for your table's dining experience.

Sample Menu

Harvest wholemeal sourdough, cultured brown butter GDVVG

Torzi-matthews olives, fennel seed, chilli GDVVG

Market vegetable pickles, oregano, red pepper GDVVG

Chickpea hummus, wood oven flatbread GDVVG

Market broccoli, smoked white bean, pomegranate GDVVG

Spring asparagus, green pea, morcilla crumb GDVVG

Buttermilk fried chicken, chicory slaw, 'nduja oil GDVVG

Glazed sugar loaf cabbage, parsnip puree, hazelnut GDVVG

Braised beef cheek, kabocha pumpkin, licorice root GD

Sweet

Salted caramel, vanilla ice cream, toffee popcorn GDVVG

Poached rhubarb, polenta crumb, lemon myrtle GV

Whipped wattleseed cheesecake, pear, toasted hazelnut G