



Feed Me Like a Barossan 72pp

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.

Feed Me Eden 59pp

A lighter, shared dining option for up to six guests.
As a table, please choose one option from each pair of savoury dishes.

Make Me Sweet 12pp

Add a selection of dessert to your table's dining experience.

Harvest wholemeal sourdough, cultured brown butter GDVVg

Torzi-matthews olives, fennel seed, chilli GDVVg

Heirloom pickles, mustard seed, red onion GDVVg

Chickpea hummus, hemp seed za'atar, sprouted chickpea GDVVg

Boston Bay salumi, toasted walnut, pickled zucchini GD

Moroccan-spiced carrot, Tweedvale labneh, fermented plum GV

Market broccoli, smoked white bean, pomegranate GDVVg

Buttermilk fried chicken, baby cos, nduja aioli GDVVg

Gumshire pork, fermented honey, fresh herb zhoug GD

Grilled pumpkin, Dairyman oyster mushroom, pepita and lime crumb GDVVg

Braised Hutton Vale lamb, mung bean and currant salsa, fetta GD

Potato chips, garlic aioli, spiced salt +10 GDVVg