

MENU

LOOK NO FURTHER,
WE'VE GOT IT FROM HERE.
CHEF'S SELECTION 79pp

Potato, cheese and olive empanada w chipotle mayonnaise	7
Tostada w black bean and salsa fresca	10
Plantain chips w salsa verde	14
Fried mussels w saffron coconut, chilli and garlic.....	22
Snapper ceviche w aguachile, red onion and coriander	30
Cured salmon w pink peppercorn, avocado and finger lime	28
Grilled corn w chipotle, lime and Manchego.....	18
Tomato, lime, pickled red onion and spiced pepitas	20
Burnt broccoli w chilli almond salsa.....	20
Crispy potato w garlic and parsley butter.....	18
Green beans, pickled fennel and currants.....	18
Roast cabbage w sour cream, yellow chilli, dill and fried shallots	29
Crispy skinned barramundi w moqueca sauce.....	40
Braised pork scotch w sweet potato orange and coriander.....	42
Grilled chorizo w heirloom potato and lemon mayonnaise	22
Roasted half chicken w Peruvian marinade.....	40
Hopkins River sirloin 250gm	42
Sher Wagyu rump cap 350gm	70
Hopkins River scotch fillet 450gm	85

DESSERTS

Vanilla flan w dulce de leche and almonds.....	18
Chocolate, coffee and caramel cheese cake.....	18
Seasonal sorbets (3 flavours)	16

LIQUID DESSERTS

Old Fashioned	20
<i>Whiskey, Sugar, Bitters</i>	
Espresso Martini.....	20
<i>Kraken Rum, Kahlua, Coffee</i>	
90's Baby.....	25
<i>Kahlua, Frangelico, Baileys, Cream, Dulce De Leche</i>	
Full Monte	20
<i>Vanilla Vodka, Dark Cocoa Liqueur, Cointreau, Montenegro, Egg White</i>	
Oakdene Late Harvest Riesling	13
<i>Bellarine, Victoria</i>	
Toro Albala Pedro Ximenez	25
<i>Montilla-Moriles, Spain</i>	
Fonesca Tawny Port.....	10
<i>Portugal</i>	
Fernet-Branca.....	10
<i>Italy</i>	
Amaro Montenegro	10
<i>Bologna, Italy</i>	
Fig Gin	12
<i>Adelaide Hills</i>	
Naked Possum Amaretto	12
<i>Melbourne, Victoria</i>	
Le Birlou	12
<i>France</i>	
Snines Gincello.....	14
<i>Adelaide Hills</i>	
Pisco Porton	16
<i>Peru</i>	
Rum Zacapa	18
<i>Guatemala</i>	

VEGAN MENU

LOOK NO FURTHER,
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VEGAN CHEF'S SELECTION 65pp

Tostada w black bean and salsa fresca	10
Plantain chips w salsa verde	14
Compressed watermelon w aguachile, red onion and coriander.....	22
Grilled corn w chipotle, lime and "cheese"	18
Tomato, lime, pickled red onion and spiced pepitas	20
Burnt broccoli w chilli almond salsa.....	20
Crispy potato w garlic and parsley "butter"	18
Green beans, pickled fennel and currants	18
Roast cabbage w "sour cream", yellow chilli, dill and fried shallots	29
Seasonal sorbets (3 flavours)	15

DESSERT



ALMA