



Summer Menu 2012

Salad of ripe tomatoes, basil and roquette

Tartlet of poached Rock Lobster with lemon butter emulsion

Roasted zucchini with dry grown oregano and ewes milk yogurt cheese

Cumin spiced butternut squash, with roasted almonds, pumpkin seeds and coriander

Soused Gawler River quail with purple carrots, jalapeno's and local extra virgin olive oil

Tasting plate of Waechter's duck featuring gum smoked breast, liver parfait and rillettes

Rich broth of fresh fish and shellfish fragrant of garlic and pernod with saffron potatoes

Thin slices of butter poached chicken breast with Linke's lachs-schinken, garlic and sage

Creamy "risotto" of fine barley and sweet green peas with mascarpone and parmesan

Prosciutto wrapped fillet of snapper with spinach, cous cous and garlic butter gravy

Hutton Vale lamb with summer vegetable fruits and paprika potatoes

Three Selections \$115

plus or minus \$39 for additional or fewer selections

Filtered still or sparkling rainwater and house baked breads are complimentary

If you have specific food allergies, please mention these when ordering

*The image at the top of this menu is entitled Bunurooc by the late award winning Aboriginal artist Shane Pickett
It is from a series entitled the "Six Seasons Suite" which depicts the six seasons of the indigenous calendar*