



BAR SNACKS

glazed mixed nuts	6
salted asian crisps	5
truffle mushroom paté	15
chicken liver paté	15

SMALL

BUTTERNUT PUMPKIN PANCAKE (GF, DF, V, V+) beansprout, radish, coriander, peanuts, wasabi dressing.	14
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CHARGRILLED CHICKEN CONGEE (GF, DF) Forest Range chicken, rice, shimeji mushroom, dried seaweed, soy cured free range egg.	16   22
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BUCKWHEAT NOODLE AND MUSHROOM DASHI BROTH (V, GF, DF) shimeji mushroom, enoki mushroom, black fungi, pickled burdock, soy cured free range egg.	15
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LARGE

SOUTH AUSTRALIAN KING PRAWNS AND BLACK MUSSELS (DF) Singapore chilli sauce, bao bun	32
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HERB DUSTED LAMB CUTLETS Charleston lamb, soy emulsion, watercress and mint kimchi, chat potatoes.	36
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HALOUMI AND TAHINI BUDDHA BOWL (V, GF) cauliflower, brusel sprouts, heirloom carrot, cherry tomato, candied walnuts.	26
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STUFFED EGGPLANT (V, V+, GF, DF) quinoa, tofu, zucchini, chickpea, tomato hoisin sauce, sesame rice cracker.	24
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SIDES

watercress and mint kimchi	7
roasted chat potatoes	9

DESSERT

APPLE CHEESECAKE (V) 'Hailstorm Hero' apple, miso caramel ice-cream, dried apple, meringue shards, chocolate crisps.	12
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LET US TAKE CARE OF YOU

Our locally sourced menu takes you on an authentic Adelaide Hills food and wine journey, with a modern Asian influence.

FEED ME 58PP

four savoury courses, one sweet course | long lunch, designed to share.

CHEESEBOARD	27
Alexandrina Cheese Co. cheddar, Onkaparinga Creamery triple cream brie, Onkaparinga Creamery mild blue, Woodside Cheese Wrights goat curd, Baylies plain lavosh, fresh Adelaide Hills pear, quince paste, muscatels.	

CHARCUTERIE	35
Skara chorizo salami, pepperoni, boneless leg ham, mediterranean prosciutto, Millie's Bakery ciabatta loaf, duo of mustard, dill pickles.	