



Menu

5 Plates + Dessert	75pp
4 Plates + Dessert	65pp
3 Plates	48pp

Seppeltsfield Wine Experience

white, red, fortified	35pp
opera, white, red, fortified	45pp

Southern Bluefin tuna, sprouted lentils, lardo, chilli oil

Pastrami, cauliflower, rye grain

Carrots, feta, walnuts

Rapini, cheddar and spelt pie

Spanish rice, smoked snapper, leeks, raclette

Chicken, savoy cabbage, celeriac

Goat, chickpeas, currants, cavalo nero

Beef rump cap, oyster mushrooms, Hakurei turnips, onion

Walnut brownie, prune, plums

Treacle & brown butter tart, quince, jersey cream

Crema Catalana

Section 28 Monforte, lavosh

semi hard cow's milk

South Australia

HEAD CHEF SAM SMITH