

BREAKFAST

Lost Loaf fruit toast from the fire, Pepe Saya butter (v) | 12

Eggs your way, wood fired sourdough, zucchini relish, shallot salt (v) | 15

Spiced citrus panna cotta, Smith Gully figs, salted pistachio cereal, burnt honey (v) | 18

Bap roll, beef sausage, scrambled egg, american cheese, mustard aioli | 19

Avocado, almond ricotta, sun dried tomato, aleppo pepper, soy & linseed toast (ve) | 21

Cast iron baked pancake, roasted Myponga peach, house vanilla ice cream, orange syrup, macadamia (v) | 26

Burnt leek & mushroom okonomiyaki, fried egg, black garlic kabayaki, fermented cabbage, kewpie, spring onion, herbs (v, gf) | 28

SA blue swimmer crab skagen, potato hash, poached eggs, pea tendrils, salmon roe (gf) | 30

EXTRAS	
Chilli paste	2
GF Toast	4
Greens	5
Tomato	5
Mushroom	6
Eggs	6
Avocado	6
Bacon	6
Chorizo	7
Cured Salmon	8
Potato Hash	9

LUNCH

House focaccia, fried chicken, secret sauce, bacon, heirloom tomato, bread & butter pickles, lettuce | 24
+ fries | 6

Shoyu broth, wood fired maple & soy tofu, bok choy, buckwheat noodles, sweet 'n' sour eggplant, shiso (ve) | 26

Spiced buckwheat, grilled zucchini, yellow nectarine, queen green olives, goats chèvre, herbs (v, gf) | 28

Campanelle, cavolo nero pesto, garlic, chilli, stracciatella, pangrattato (v) | 30

Southern Grain striploin over the coals, peppercorn sauce, fries (gf) | 36
*200g

SHARED

Prosciutto di San Daniele (gf,df) | 14

Smoked baba ganoush, truffle oil (ve, gf) | 14

Leek over the coals, almond romesco, chervil (ve, gf) | 16

Spencer Gulf king prawns, fermented chilli butter, lemon (gf) | 22
*two prawns

Pumpkin, stracciatella, parsley gremolata, walnuts (v, gf) | 32

Wood fired chicken skewer, harissa, sumac yoghurt, herbs, lime (gf) | 36

BBQ Margra lamb shoulder, ox heart tomato, anchovy salsa verde (df, gf) | 52
*400g

SIDES

Flatbread from the fire, za'atar (v) | 10

Wood fired halloumi, honey, pine nuts (v, gf) | 16

Crispy potatoes, rosemary (v, gf) | 12

Leafy greens, white balsamic (ve, gf) | 9

SWEETS

Chocolate torte, creme fraiche (v, gf) | 16

Apple fritters, davidson plum sugar, vanilla dipping custard (v) | 16

See bar for daily cakes & pastries

BLOOMIN' BANQUET

A selection of our favourite seasonal shared plates across two courses | 58 pp

Available from 11am. Minimum 2 people

MAKE IT BOOZY

add a 1.5 hour drinks package of selected beer, wine, fizz & cocktails to any meal | 45 pp

*see T&Cs on drinks menu