

Breads + Starters |

Chef's Soup | freshly baked focaccia / butter | **16.0**

Chargrilled Flat Bread | dip of the day | **15.0** (v)

House Rosemary & Garlic Focaccia | parmesan / butter | **15.0** (v)

Beef Tartare | 36° South tenderloin / burnt spring onion / wonton crisp / gochujang / sesame / shallot | **26.0**

Entree |

Prawns | smoked bacon / rice / satay | **26.0** (gf) (df)

Fried South Australian Squid | gochujang BBQ sauce / fermented chilli salt / aioli | **26.0**

BBQ Glazed Lamb Ribs | rocket / sesame / coriander [2] | **28.0** (gf)

Haloumi | grilled baby capsicum / hot honey / salad leaves / pine nuts | **24.0** (v)

South Australian Southern Rock Lobster & Prawn "Toast" | bao bun / our chilli sauce [2] | **34.0**

Mayura Station 9+ Wagyu Rump Skewer | Tare / pickled watermelon + peanut salad [2] | **32.0** (gf)

Main Course |

Jerk Spiced Chicken Supreme | corn salad / buttermilk dressing / cos / asparagus | **36.0** (gf)

Pasta Primavera | linguine / summer vegetables / cream / parmesan | **33.0** (v)

Pork Belly Porchetta | fennel, parmesan & rocket salad | **39.0** (gf)

Clams | linguine / nduja / cherry tomato / garlic crumb / parsley | **39.0**

Braised Lamb Shoulder | pearl couscous salad / yoghurt / mint / pomegranate | **48.0** (v)

Berberé Spiced Pumpkin | chargrilled broccolini / macadamia / shallot & raisin dressing / flat bread | **36.0** (ve)

Blackened Barramundi | dirty rice / creole sauce / lime | **40.0** (gf) (df)

South Australian King George Whiting / dressed salad leaves / fries / tartare lemon | **49.0**

From The Grill |

From the fields on the doorstep of the coveted Coonawarra wine region, we introduce to you the pristine and full of rich flavour **36° South** beef.

Porterhouse 300g | **46.0**

Eye Fillet 250g | **53.0**

Rib Eye on the Bone | **MP**

For an indulgent tasting experience we bring you the award winning Mayura Station full blood Wagyu beef with an unrivalled fine texture, buttery flavour, and the tenderness of all natural beef.

Mayura Station Wagyu Rump 250g | **79.0**

All steaks are served with hasselback potato + grilled broccolini;

With your choice of sauce; Red Wine Jus / House Butter / Bearnaise / Peppercorn / Mustards (All steaks & sauces are gluten free)

Side Dishes |

Buttered Steamed Potatoes | garlic / parsley | **10.0** (gf) (v)

Market Greens | tamari / garlic / almonds / chilli oil | **12.0** (ve)

Kitchen Salad | Persian fetta / rocket / mint / tomato / capsicum / pickled red onion / pomegranate dressing | **12.0** (gf) (v) (df) (ve)

Shoestring Fries | old bay salt / mayo | **9.0** (v)

Sriracha & Honey Roasted Carrots | lemon yogurt / pinenuts | **12.0** (v)