



Entrée

KIS Coastal Vodka-cured salmon, poached SA king prawns, split dill & buttermilk dressing, avocado mousse, cucumber ceviche, salmon caviar, bronze fennel *GF, NF*

Main (alternate drop)

Chargrilled beef fillet & braised brisket, fondant potato, cauliflower purée, green beans, roasted heirloom tomatoes, Port jus *GF, NF*

Chargrilled Barossa Valley chicken breast, native thyme kipfler potatoes, garlic fried Brussels sprouts, heirloom carrot purée, shallot marmalade, crispy prosciutto shard, sage & onion jus *DF, GF, NF*

Dessert

Deconstructed lemon tart: burnt meringue, lemon curd, snowflake biscuit, raspberry gel, meringue shards, edible snow *GF, NF, V*

Beverages

Tomich Sparkling M Chardonnay Pinot Noir
Wirra Wirra Mrs Wigley Moscato
Alpha Box & Dice Tarot Pinot Grigio
Gomersal Barossa Valley Shiraz
Coopers Pale Ale & Premium Light
Mineral water, soft drinks & orange juice