

PRODUCERS, GROWERS AND ARTISANS

All key ingredients have been sourced from South Australia, starting with our herbs harvested only a few metres away, to some of our seafood at maximum of 652km in Port Lincoln.

Oyster Mushrooms Westside Mushies, Henley Beach | **12.1km**

Foraged Ingredients Adelaide Foot Hills and Fleurieu | **17.5km – 91.5km**

Blue Swimmer Crabs Two Gulfs Crab, Largs North | **21.1km**

Fruits and Vegetables Adelaide Plains, Hills and Riverland | **32km - 67km**

Cow's Milk Tweedvale, Lobethal | **39.7km**

Pork TDM free range pork, Mount Pleasant | **54.1km**

Sheep's Milk Riverside Farm, Lyndoch | **58km**

Flour Laucke, Strathalbyn | **67.8km**

Chicken and their Livers Greenslades free-range, Riverton | **103km**

Sustainable Fish Fair Fish, from the Coorong up to Yorke Peninsula | **185km – 190km**

Squid Caught by Shane Bishop, Lower Yorke Peninsula | **190km**

Almonds Eko Fruits, Renmark | **257km**

Salt Olsson's Salt, Whyalla | **385.9km**

Lamb Limestone Coast Lamb, Mount Gambier | **436km**

King Prawns Fair Fish, Eyre Peninsula | **635km**

Mussels Kinkawooka, Port Lincoln | **652km**

Sardines Seafood Frontier, Port Lincoln | **652km**

sôl

2 COURSE | 3 COURSE

55 per person | 75 per person

House sourdough and sunshine butter

Strawberries, fresh curds, tomato leaf oil, bread soaked in tomato

Butter poached king prawns, whole corn custard, fermented capsicum

Peninsula salt and pink pepper oyster mushrooms, capers, toasted hay yoghurt

Charred southern squid, inked avocado, fried leek top, kohlrabi

Crispy broccoli, roasted broccoli cream, pickled stem, smoked almond

Greenslade's chicken, varieties of onion, cultured buttermilk, warrigal greens

Fair fish, pumpkin mousse, burnt butter and pumpkin skin XO, sea succulents

Limestone Coast lamb, carrots prepared in various ways, labne, carrot top and all bone glaze

'Life Emerges' - frozen lemon curd, lemon ash meringue, river mint sponge

Early season berries, borage plant custard, young blackberry leaves

Yesterday's sourdough ice-cream, overnight beetroot, honeycomb and root veg crumble

Sôl cheese of the day-served with seasonal preserves, spent mother lavosh

ADD SNACKS

20 per person

Smoked mussels in shell, whole broad bean salsa, mussel water mayo

Parsley stem marinated sardine, cultured cream, preserved asparagus

Chicken liver pate, rhubarb jam, sweet pickled rhubarb, black garlic bark