

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**

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SOUTH AUSTRALIAN MICROCLIMATE MENU

A dining experience highlighting the unique microclimates of South Australia.
Coast – Riverland – Plains – Hills – Forest

A snacks selection followed by

4 COURSE | 7 COURSE

110 + 60 with matched wines | 145 + 100 with matched wines

4 COURSE

House sourdough and sunshine butter

Southern squid with its ink

Oyster mushrooms growing from hay

Lamb glazed in carrot top gravy

'Concrete Jungle'

7 COURSE

House sourdough and sunshine butter

Summer garden lollies

Oyster mushrooms growing from hay

Whole prawn and whole corn

Southern squid with its ink

Pork with raw and grilled asparagus

Lamb glazed in carrot top gravy

'Concrete Jungle'