

PRODUCERS, GROWERS AND ARTISANS

All key ingredients have been sourced from South Australia, starting with our herbs harvested only a few metres away, to our Australian sea salt at a maximum of 385km in Whyalla.

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

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

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

Flour Laucke, Strathalbyn | **67.8km**

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

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

sôl

Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances.
Whilst all care is taken in the preparation of all food, traces may still be found due to accidental cross contamination
AMEX, Diners & Union Pay cards attract a 2% surcharge • Sundays and public holidays attract a 15% surcharge

2 COURSE | 3 COURSE

55 per person | 75 per person

House sourdough, Sôl sunflower butter

Peninsula salt and pink pepper oyster mushrooms, whole corn custard

Whipped avocado, fried leek top, fermented kohlrabi

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

Charcoal pumpkin, pumpkin mousse, and pumpkin skin XO, sea succulents

Early season berries, borage plant syrup, young blackberry leaves

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

ADD SNACKS

20 per person

Whole bean salsa, wild fennel tartlet

Varieties of onion with warrigal greens

Rhubarb jam, sweet pickled rhubarb, black garlic bark