

## PRODUCERS, GROWERS AND ARTISANS

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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

## 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, Sôl sunflower butter

Strawberries, tomato leaf skordalia, bread soaked in tomato

Whipped avocado, fried leek top, fermented kohlrabi

Blackened eggplant, raw and grilled asparagus, citrus skin

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

#### 7 COURSE

House sourdough, Sôl sunflower butter

Strawberries, tomato leaf skordalia, bread soaked in tomato

Peninsula salt and pink pepper oyster mushrooms, whole corn custard

Fresh and frozen cucumber, wild fennel

Whipped avocado, fried leek top, fermented kohlrabi

Carrots prepared in various ways, carrot top cream

Blackened eggplant, raw and grilled asparagus, citrus skin

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