

## **PRODUCERS, GROWERS AND ARTISANS**

All key ingredients have been sourced from South Australia, starting with our mushrooms harvested just 12km away, to some of our seafood at a 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**

**Ducks** Nature's Farm, Forrest Range | **26km**

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

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

**Cream** The Dairyman Barossa, Lyndoch | **44km**

**Pork** DM Free Range Farms, Mount Pleasant | **54.1km**

**Flour** Laucke, Strathalbyn | **67.8km**

**Chicken and their Livers** Greenslades Free-Range, Riverton | **103km**

**Sustainable Fish** Fair Fish, 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**

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

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

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

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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*

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House sourdough, sunshine butter and something seasonal

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Trim XO grilled squid, inked leek emulsion, sour vegetables, society garlic

King prawns and grilled cucumber, young onions, spring onion and buttermilk dressing

Crispy seasonal brassica, preserved plum whipped Sôl feta, allium pickled broccoli stem, smoked almond

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Orchard raised duck with figs, cauliflower, pickled beetroot, cured yolk

Fair fish of the day, bio-dynamic carrots, sweet orange peppers, cultured cream

Muntrie glazed chicken, celeriac cream, nashi pear compressed in celeriac top salt

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Concrete Jungle – frozen lemon curd, river mint gel, charcoal meringue, fresh apple

Brown sugar crème brulee, preserved berries, borage flowers

Yesterday's sourdough ice-cream, poached persimmon, honeycomb

Rooftop cheese of the day, seasonal accompaniments, spent mother lavosh

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**ADD SIDES**

*10 per dish*

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Heirloom zucchini, toasted sunflower seed yoghurt, woody herb crumb

Grilled bio-dynamic lettuce and spring onions, pickled peach