

## **PRODUCERS, GROWERS AND ARTISANS**

All key ingredients have been sourced from South Australia, starting with our mushrooms harvested just 12km 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**

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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

## SOUTH AUSTRALIAN MICROCLIMATE MENU

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

### • 5 COURSE

110 + 60 with matched wines

### 7 COURSE

145 + 100 with matched wines

#### • House sourdough soaked in something seasonal

#### • Snacks

#### • Barbecued Carrot

*Sweet orange peppers, sunflower mayo, land seaweed*

#### Peel XO Grilled Oyster Mushrooms

*Leek emulsion, sour vegetables, society garlic*

#### • Crispy Seasonal Brassica

*Preserved plum whipped tofu, allium pickled broccoli stem, smoked almond*

#### Wood Smoked Pumpkin

*Fermented radish, pickled beetroot, caper jus*

#### • Muntrie Glazed Celeriac

*Celeriac cream, nashi pear compressed in celeriac top salt*

#### • 'Yesterdays Sourdough'

*Sourdough ice cream, poached persimmon, sweetened root vegetable*