

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

2 COURSE | 3 COURSE

55 per person | 75 per person

House sourdough with sunshine butter and something seasonal

Peel XO grilled oyster mushrooms, leek emulsion, sour vegetables, society garlic

Barbecued carrot, sweet orange peppers, sunflower mayo, land seaweed

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

Wood smoked pumpkin, caper jus, fermented radish, pickled beetroot

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

Textures of preserved berries with borage flowers

Sourdough ice cream, poached persimmon, sweetened root vegetable

ADD SIDES

10 per dish

Heirloom zucchini, toasted sunflower, woody herb crumb

Grilled bio-dynamic lettuce and spring onions, pickled peach