



LOCALS NIGHT

THREE COURSES | \$55

ENTRÉES

LEMON PEPPER CALAMARI

Lemon Pepper Calamari Coated in Semolina | Lemon Aioli | Fennel & Caper Salad

DUCK & PISTACHIO PÂTÉ

Local Waters Burra Bakery Ciabatta Melba Toast | Baby Cornichons | Pickled Vegetables

MOROCCAN CAULIFLOWER

Local Waters Burra Bakery Ciabatta | Roasted Cauliflower Florets | Fried Shallots | Romesco Sauce

MAINS

CHARGRILLED EYE FILLET (200G)

Rosemary & Thyme Potato Galette | Salsa Verde | Broccolini | Pickled Mustard Seeds | Shiraz Jus

CHICKEN BALLENTINE

Sous Vide Chicken Breast | Goats Cheese | Pistachios | Chili | Baked Heirloom Beetroot | Onion Puree | Beetroot Jus

PASTA A RISOTTO

Chargrilled Capsicum | Charred Zucchini | Caramelised Onion | Goats Cheese | Button Mushrooms | Sundried Tomatoes
Parmesan Tuile

DESSERTS

CHERRY PIE

Local Waters Burra Bakery Cherry Pie | Chocolate & Orange Liqueur | Seasonal Fruit | Vanilla Ice Cream

CHURROS

Cinnamon Sugar | White Chocolate Cream | Drunken Chocolate Ganache

AFFOGATO

Barossa Distillery Miss Maple Gin Liqueur

*Please inform staff of dietary requirements or allergies. A surcharge applies on public holidays.
Menu items are subject to change based on availability. All prices include GST.*