

Thank you for choosing to dine with us.

We believe in harnessing the flavours of the season, which is why we proudly showcase an array of dishes prepared using only the freshest, locally-sourced Winter ingredients. Allow us to take you on a culinary journey that celebrates the harmony between nature's bounty and our masterful chefs' expertise.

Embrace the cozy delights as you indulge in our thoughtfully crafted menu, each dish lovingly crafted to bring you warmth and comfort during the chilly months.

By using locally-sourced ingredients, we not only support our community's farmers but also reduce our carbon footprint, ensuring that every dish served is a sustainable choice.

So, throw on an extra layer and join us to experience the magic of Winter through our seasonal menu. Let our culinary artisans transport you to a world of warmth, where each dish tells a story of the season, crafted with passion, expertise, and a deep appreciation for the beauty that lies within Winter's harvest.

Welcome to our Winter table.

Please advise our wait staff if you have food allergies.  
We pride ourselves on accommodating dietary requests wherever we can.

We have strict cross-contamination policies and make every attempt to identify ingredients that may cause reactions for those with food allergies; however, as our kitchen is used for the production of all menu items we cannot guarantee a total absence of these products.

We assume no liability for reactions from food consumed or items guests may come in contact with whilst eating at our venue.

A 15% surcharge applies on public holidays.

**\$85PP**

RYE SOURDOUGH & SMOKED BRISKET FAT BUTTER

PORT LINCOLN YELLOWTAIL KINGFISH CRUDO  
burnt orange, sea herbs, finger lime vinaigrette

WOODFIRE FIGS  
stracciatella, prune, native honey, almonds

BBQ CHICKEN SKEWERS  
almond tarator, togarashi

SMOKED STOCKYARD BRISKET  
local king prawn, chinese broccoli, xo bbq sauce

MARKET FISH  
please see wait staff for today's availability

BURNT GEM LETTUCE  
cucumber, white onion, pickled fennel, green goddess

ROAST POTATOES & SPICED BRISKET FAT AIOLI

CHOCOLATE PUDDING  
whiskey caramel, dark chocolate, malt ice cream

**\$105PP**

RYE SOURDOUGH & SMOKED BRISKET FAT BUTTER

PORT LINCOLN YELLOWTAIL KINGFISH CRUDO  
burnt orange, sea herbs, finger lime vinaigrette

WOODFIRE FIGS  
stracciatella, prune, native honey, almonds

BBQ CHICKEN SKEWERS  
almond tarator, togarashi

BBQ LOCAL KING PRAWNS  
garlic, samphire

MARKET FISH  
please see wait staff for today's availability

COAL-ROASTED MARGRA LAMB RUMP  
smoked eggplant, roast garlic, saltbush, salsa verde, rosemary jus

BURNT GEM LETTUCE  
cucumber, white onion, pickled fennel, green goddess

ROAST POTATOES & SPICED BRISKET FAT AIOLI

CHOCOLATE PUDDING  
whiskey caramel, dark chocolate, malt ice cream

SMOKED CRUFFIN  
passionfruit ice cream, thyme

SMOKED CRUFFIN	\$18
passionfruit ice cream, thyme	
CHOCOLATE PUDDING	\$22
whiskey caramel, dark chocolate, malt ice cream	
THE ARSONIST CRÈME BRÛLÉE	\$19
macadamia and bitter orange biscotti	
COFFEE AND HAZELNUT SMORES	\$21
Animus coffee marshmallow	
COAL-ROASTED BANANA AND SPICED RUM PARFAIT	\$22
cardamon ice cream	

## BITES (EA)

RYE SOURDOUGH smoked brisket fat butter	\$5
PACIFIC OYSTER smoked chili + vodka or burnt kombu + yuzu	\$5
HALF SHELL SCALLOP fermented chili, parsley	\$7
BBQ LOCAL KING PRAWN garlic, samphire	\$9
SMOKED BRISKET SANDO pickled cucumber, gem lettuce, spiced brisket fat aioli	\$12
DUCK LIVER PARFAIT croissant crisp, barrel port	\$7

## LITTLE SHARE

BURNT HEIRLOOM TOMATOES burrata, smoked black olives, spring leaves	\$25
COAL ROASTED PUMPKIN smoked goats curd, pickled pumpkin, nduja	\$25
PORT LINCOLN YELLOWTAIL KINGFISH CRUDO burnt orange, sea herbs, finger lime vinaigrette	\$26
BBQ OCTOPUS pickled green chili, samphire, fennel	\$27
WOODFIRE FIGS stracciatella, prune, native honey, almonds	\$26
BONE MARROW capers, parsley, pickled onion, cornichons, sourdough	\$25
BBQ CHICKEN SKEWERS almond tarator, togarashi	\$26
RUBY CREEK MUSHROOM SKEWERS balsamic pickled onion, hazelnut and truffle dip	\$24
SALT & VINEGAR BRUSSELS SPROUTS duck ham, broccoli, fennel	\$24

## LARGE SHARE

63 DAY DRY-AGED STOCKYARD BEEF	\$16 PER 100G
please see waitstaff for availability of weights and cuts	
COAL-ROASTED MARGRA LAMB RUMP	\$79
smoked eggplant, roast garlic, saltbush, salsa verde, rosemary jus	
CHERRYWOOD-SMOKED AYLESBURY/PEKING DUCK BREAST	\$85
fermented cocoa bean, foie gras mousse, burnt blueberry and pickled watermelon rind	
SCHULTZ FAMILY FARM SUCKLING PIG	\$85
fig relish, celeriac rémoulade, coal roasted apple sauce, red wine jus	
SMOKED STOCKYARD BRISKET	\$85
local king prawn, chinese broccoli, xo bbq sauce	
MARKET FISH	\$MP
please see wait staff for today's availability	
MACADAMIA-SMOKED FREE-ROAMING CHICKEN	\$55
fricassee of young vegetables, black garlic, foie gras croquette, jus gras	

## SIDES

BBQ GEM LETTUCE	\$11
pecorino, lemon dressing	
PARIS MASH	\$14
dripping	
ROAST POTATOES	\$14
spiced brisket fat aioli	
CHARRED BROCCOLINI	\$14
wattle seed butter	
BURNT GEM LETTUCE	\$12
cucumber, white onion, pickled fennel, green goddess	
SAUTÉED BABY PEAS	\$14
shallot, bacon, brisket fat butter	