

A·L·E·R·E

to be nourished

Simple and elegant food commencing with lighter dishes, progressing to more substantial.
Feel free to select your favourite or share. Enjoy!

Daily selection of dishes to share for your table
Chef's tasting menu 5 course

50 per person
70 per person

Hearth bakery wood fire sourdough bread, cultured butter, evoo	\$5.5
Marinated cicada olives	\$4.5
Fried polenta, ratatouille, basil essence	\$8.0
Cauliflower two ways, burnt leek, puffed rice, cavolo nero	\$9.0
Medley of winter vegetable soup, three cheese and chive waffle	\$15.5
Braised mushroom and gruyere pithivier, smashed peas, béarnaise and tomato jam	\$19.5
Falafels, crispy chickpea, tabouli, cumin yoghurt	\$18.0
Roasted eggplant, ras el hanout, watermelon radish, parsley, apple, barberries	\$18.5
Steamed Kinkawooka mussels, rouille, tomato, spring onion, hills cider	\$21.5
Spaghetti, poached prawns, fresh tomato, chilli, fresh herbs, cicada olive oil, lemon	\$25.5
Murray Valley pork scotch, radicchio and orange, swede, liquorice jus	\$26.5
Slow cooked shoulder of lamb, cracked freekah, mint, tahini, pickled cucumber	\$27.5
Greenslades chicken roulade, za'atar, artichoke puree, brussel sprouts	\$28.0
Coorong angus rump cap, smoked potato, heritage carrots, beetroot & pearl barley	\$29.5
Pan fried Atlantic salmon, celeriac mash, zucchini, chilli, caper lemon salad	\$29.5

DESSERTS

Fried ricotta donuts, saffron poached pears, truffle honey	\$10.0
Spiced pumpkin waffle, walnuts, nutmeg cream, butterscotch	\$12.0
Flourless orange cake, chocolate and pedro ximenez sorbet, crushed pistachio	\$10.0
Local artisan cheese, raisin and cinnamon bread, fruit paste, fresh pear & olive oil lavosh	\$15.0