



## APPETISER

Swagmans campfire damper	10
Roasted garlic & smoked cheddar bread (v)	9
Zucchini fritters, lemon aioli (v, gf)	10
Duck & madeira pate, fig compote, ciabatta	12
Peking duck pies, lime sambal	12
Chargrilled chorizo, ciabatta	10

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## TASTING PLATES

<i>Antipasto</i> : chargrilled zucchini, sautéed mushrooms, roasted capsicum, overnight tomatoes, baked fetta, kalamata olives, pesto, zucchini fritters, ciabatta (v)	for 1 18 / for 2 26
<i>Charcuterie</i> : house & local smallgoods, duck & madeira pate, smoked almonds, pickles, ciabatta	for 1 20 / for 2 30
<i>Charcuterie/antipasto</i> combination	for 2 29
<i>Rising Sun</i> : sticky braised pork belly, roasted garlic & smoked cheddar bread, peking duck pie, beer battered hervey bay scallop kilpatrick	for 1 20 / for 2 32

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## ENTRÉE

Soup de jour with chef's choice of accompaniment	13
Wild mushroom arancini with tomato sugo, pesto, parmesan crisp (v, gf)	13
Beer battered hervey bay scallops kilpatrick	14
Lamb shoulder with spiced orange glaze, moroccan couscous, baked goats cheese & roasted cherry tomatoes	19
Sticky braised pork belly with green apple, herbs, slaw, salted peanut caramel (gf)	e 18 / m 34

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## GLOSSARY

De jour - of the day	fatto in casa - homemade	gf - gluten free
semi freddo - semi frozen	v - vegetarian	

## MAIN

Beer battered zucchini flowers stuffed with goats cheese & thyme, apple & fennel salad, pesto, sticky balsamic (v)	32
Fatto in casa pasta of the day	36
Oven baked atlantic salmon with seafood chowder (prawns, mussels, squid), charbi sausage	37
Chicken breast wrapped in pancetta with fig, thyme & garlic stuffing, snow peas, blue cheese sauce (gf)	34
Duck a l'orange (gf)	39
Rabbit, mushroom and tarragon potato pot pie with hasselback celeriac	35
Braised onkaparinga valley venison shoulder with red cabbage, vanilla pumpkin, chocolate red wine glaze (gf)	35
Thousand guineas australian shorthorn beef* fillet (200g, msa graded) with smoked bone marrow, wild mushroom tart, potato purée, green peppercorn & cognac jus	39
Rib eye (400g) with ratatouille, truffle potato, red wine jus (gf)	46

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## SIDES

Salad of rocket, pear & parmesan, walnuts, apple cider, pear balsamic (v, gf)	10
Maple roasted brussel sprouts, pancetta (gf)	10
Pan fried green beans, butter, flaked almonds (v, gf)	10
Oven roasted duck fat potatoes, rosemary salt (gf)	10
Pan fried, seasonal mixed vegetables in butter (v, gf)	10
Fat potato chips, rosemary salt (v)	10
House bread, butter, olive oil, balsamic	2.5pp

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\* Thousand guineas australian shorthorn – in 1810, a world record 1,000 guineas was paid for a foundation shire of this shorthorn breed.



## DESSERT

Citrus tart with poached rhubarb, pink grapefruit sorbet, sherbet, berry marshmallow	16
Baileys, dark chocolate & scorched almond parfait with chocolate sauce, coffee crumbs (gf)	16
Chocolate fondant with caramel mousse, blackberry sauce, honey & fig semi freddo	16
Sticky date pudding with whiskey butterscotch sauce, poached pear, double cream	16
Mort par - Mini chocolate fondant, orange & hazelnut brownie, caramel mouse, chocolate ganache, white & dark chocolate shards	18
Affogato: espresso, house made vanilla bean semi freddo, almond biscotti	liqueur 15 no liqueur 10

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## CHEESE

White mould, muscatels, poached pear	10
Cheddar, quince paste, almonds	10
Blue, pear, fig & walnut rolada	10
Select two	20
All three	30