

the eatery

pheasant farm road

eat

\$95 pp

house made bread & sage butter

romesco

marinated olives

giardiniera

shared entree

rainbow trout escabeche, sesame rice cracker, lemon mayonnaise

tomatoes, milk curd, melon, caper and olive salsa

choice of main course

fresh egg pasta, barossa mushrooms, verjuice, goats curd

or

chicken, herb risotto, lemon, peas

or

kangaroo, gai lan, plum, green tomato chutney

baby cos, smoked egg yolk, pepita, pink peppercorn

shared dessert

nectarine sorbet, lime, coconut, brown butter crumb

white chocolate mousse, poached peach, sablé biscuit

the eatery

pheasant farm road

feast

\$115 pp

house made bread & sage butter

romesco

marinated olives

giardiniera

shared entree

rainbow trout escabeche, sesame rice cracker, lemon mayonnaise

tomatoes, milk curd, melon, caper and olive salsa

fresh egg pasta, barossa mushrooms, verjuice, goats curd

scallops, burnt lemon, dill, radish, brown butter

choice of main course

fish of the day, asparagus, clams, bottarga, velouté

or

chicken, herb risotto, lemon, peas

or

kangaroo, gai lan, plum, green tomato chutney

baby cos, smoked egg yolk, pepita, pink peppercorn

choice of dessert

nectarine sorbet, lime, coconut, brown butter crumb

or

white chocolate mousse, poached peach, sablé biscuit

manchego, apple chutney, lavosh