

# 2KW RESTAURANT MENU

## LET US FEED YOU

TRUST US TO GUIDE YOU THROUGH OUR MENU (WHOLE TABLE ONLY)

CAN BE PERSONALISED TO EACH TABLE AND ACCOMMODATE MOST DIETARY REQUIREMENTS

70.0 PER PERSON

## OUR LOCAL PRODUCERS

*EXECUTIVE CHEF TRENT LYMN WORKS CLOSELY WITH LOCAL PRODUCERS AND BUSINESSES TO ETHICALLY AND SUSTAINABLY SOURCE INGREDIENTS AND MINIMISE FOOD MILES*

NOMAD FARMS, FLEURIEU PENINSULA

ELLIS BUTCHERS, MCLAREN VALE

TWO GULFS, LARGS BAY

PARMA HAND CRAFTED CURED MEAT, ROSTREVOR

GAZANDER OYSTERS, COFFIN BAY

CREATIVE NATIVE, SOUTH AUSTRALIA

YUMBAH AQUACULTURE, SOUTH AUSTRALIA

## SOUTHERN ROCK LOBSTER

SOUTH AUSTRALIA'S SIGNATURE CRUSTACEAN, SERVED WITH CHEFS CHOICE OF CONDIMENTS

*48 HOURS NOTICE REQUIRED, SUBJECT TO AVAILABILITY*

MARKET PRICE

THIS IS A MENU DESIGNED FOR SHARING.  
IF YOU WANT TO HOARD IT ALL FOR YOURSELF THEN GO FOR IT,  
BUT WE FEEL THESE PLATES WORK BEST WHEN PLUNDERED  
BY SEVERAL FORKS.

Gazander oysters, Geraldton wax, verjuice mignonette (GF)	4.5
Yorke Peninsula white pea hummus, daikon, kohlrabi, pickled walnut, sea parsley (GFO, VG)	12.0
Cecina 50gm - Cold smoked Spanish style bresaola (GF)	14.0
Yumbah greenlip abalone, crab bisque foam, wakame, mountain pepper (GF)	16.0
Hiramasa kingfish sashimi, buttermilk, fennel, citrus (GF)	22.0
Two Gulfs crab, roasted tomato consommé, mezcal, fermented chilli	20.0
Orange and juniper brined beetroot, whipped Woodside goats curd, hazelnut (GF, V, VGO)	16.0
Port Lincoln sardines escabeche, wood smoked capsicum, native succulents (GF)	18.0
Beef fillet tataki, onion, fried okra, yakiniku sauce	18.0
Asparagus, burnt butter, almonds, ricotta salata (GF, V, VGO)	18.0
Josper roasted Western Australian octopus, muhammara, chimichurri (GF)	24.0
Wood roasted eggplant, burrata, tomato, macadamia, gremolata (GF, V, VGO)	25.0
Koji roasted chicken, guajillo and tomato, pan juice, witlof (GF)	42.0
Murray River cod, lemon butter, caper leaves, charred onion (GF)	MP
Rose veal katsu, Ko-rican sauce, cucumber	40.0
Josper grilled butchers cut, smoked oyster butter, seasonal sauté greens (GF)	MP
1.2kg Lamb shoulder, mint caramel, edamame, rau ram (GF)	75.0
Triple cooked salt and vinegar potatoes (GF, VG)	12.0
Seasonal leaves, Forest Range apple cider vinaigrette (GF, VG)	12.0

(V) = Vegetarian (VG) = Vegan (VGO) = Vegan option (GF) = Gluten Free