

Dishes increase in size as you move down the menu.
Great – to – Share

Foccacia w/ nori butter		7/ 2 pc	
Raw Pt Lincoln kingfish sashimi, cumquat, cucumber and shallot.	gf	24	A
Mac + cheese croquettes, aioli, parmesan		10/ 2pc	
Potato scallops, West End batter, whipped cream cheese, yuzu + chive		16	
Kuti & shallot pancake, xo , bonito	contains pork	21	A
Prawn + carp dumplings, tom yum, lime leaf, crustacean oil		23/ 4pc	A
Bowl of kuti (pipis), with chilli jam, lemongrass, native indigenous greens + slice of foccacia	gfa	24.5	A
Salt + Pepper eggplant. sticky sweet chilli, sesame + coriander	gf V	22	

.....Main size.....

Tempura soft shell crab salad. with rice noodles, green paw paw + Nước chấm		34	I
Mt Compass alpaca burger. Onion jam, beetroot relish, cheddar, saltbush mayo + fries		29	A
Grilled local catch of the day with miso hollandaise, crispy kipflers, steamed greens	gfa	42	A
"Fish + chips'. Tempura battered Coorong mullet with chips, lemon and tartare	gfa	38	A
Goolwa PipiCo kuti, SA king prawns and fish trim poached in yellow curry served w/ rice	gf	38.5	A
Spencer Gulf blue swimmer crab parpadelle, passata, chilli + parmesan		42	A

.....Sides.....

Smashed cucumber, kikurage mushroom, mild chilli, fish sauce + sesame	gf	12	
Cos , white anchovy, parmesan, ranch + nori salad	gf	12	I
Bowl of fries, seaweed salt + aioli	gf	12	

gf gluten free.
V vegan
gfa gluten free available

seafood guide
A – Australian
I – Imported

10% surcharge Sunday. 15% surcharge public holidays.