

Starters

Rowallan Olives locally grown and processed then marinated	8
Baked sourdough , garlic herb butter	9
Grilled chorizo & marinated goat's feta	14
Saganaki : fried kefalograviera cheese, peppered figs, toasted pistachios	17
Grilled flat bread with,	17
Robe dairy labneh	
House dukkah	
Garlic & cumin hummus	
South Australian Pacific oysters (<i>Subject to quality and availability</i>)	19/36
Natural, lemon	
Shallot vinaigrette	
Crème fraiche, tobiko caviar	

Entrees

Sashimi , pickled fennel, sesame, waikame, lime, chilli,	8
Wagyu rump cap MBS 7+ tataki, bonito soy, wasabi	25
Lobster Thermidor pie , almond and parsley crumb, tarragon emulsion, apple slaw	23
Marinated calamari , grilled, herb salad, orange segments, saffron aioli, lime	17
Wagyu beef spring rolls house made with chilli, kaffir lime leaf, nam jim, herb salad	18
Coconut tofu katsu , peanut curry sauce, pickled vegetables	15

Kids

Kid's Battered fish , Chips, salad, tartare	15
Kid's Pappardelle pasta , napoli sauce, parmesan	15

It is crayfish season 😊

Please come in to order your fresh caught 500g Robe Lobster
and enquire about today's market price.
Served natural or grilled with garlic butter and a choice from our side dishes

Mains

Fish & Chips: locally caught, battered, salad, fries and tartar sauce	28
Grilled Ocean fish: lobster stock & fennel risotto, grilled king prawn, baby corn, salsa verde, saffron foam	37
Whole fish: 700gm Lemon and garlic baked Crispy fried, chilli soy broth	48
Roast duck breast, beetroot puree, roast beetroot, asparagus, shallots, jus	33
Fried cauliflower, baba-ganoush, tomato, basil, chilli salsa, dukkah, rocket, lemon	27
Con Vongole, local pipis, spaghetti, chilli, white wine, garlic, parsley	28
Wagyu beef ragout, mushroom, pappardelle, pecorino, pangrattaro	29

Grill

All cuts accompanied by soubise, roast garlic and sautéed greens and an accompaniment

Wagyu Rump NSW, Jacks Creek, 350 Day grain fed, MBS 6-7	300gm	42
Spice Rubbed Wagyu Rump NSW, Jacks Creek, 350 Day grain fed, MBS 5-6 <small>(Sou vide to medium)</small>	250gm	37
Wagyu Rump Cap NSW, Jacks Creek, 350 Day grain fed, MBS 7+ <small>Subject to Availability</small>	220gm	57
Rib Eye, on the bone NSW, Nolan's Private selection, grass fed	500gm	62
Eye Fillet MSA, Grass feed, Grain finished, Black Angus	250gm	42
Sirloin, on the bone SA, Coonawarra, Grain 120 days, Dry Aged 90 days	400gm	50
Pork Rack O'Brien's, South Australia	350gm	27

Please select an accompaniment to your steak

Red wine jus	Garlic butter	Mushroom sauce	Cafe de Paris	Green peppercorn
Chimichurri	Blue cheese sauce	Dijon mustard	Hot English mustard	

Sides

Broccolini, lemon dressing, almonds	8	Butter head lettuce leaf salad, miso dressing	8
Crispy potatoes, garlic crème, parsley	8	Battered onion rings, paprika dusted, aioli	8
Crispy chips, chipotle aioli, tomato sauce	8	Australian prawns, garlic butter	15

Desserts

Chocolate torte , textures of cherries, coconut and almond	15
Crème caramel , sesame snap, vanilla Chantilly	15
Lemon panna cotta , gelato, curd, marsh mellow, ginger crumb	15
Affogato , espresso, vanilla gelato, Macaroon, liqueur	15

Something Small

Pistachio Turkish delight	5
Chocolate truffles with gold leaf	6
Lemon-cello sorbet , pash-mak	6
Vanilla gelato , strawberry dust	7

Cheese

\$14 each or all 3 cheeses for \$40

All cheese is served with lavosh, fig paste, chutney, toasted nuts and muscatels

Le Dauphin Double Crème Brie <i>(France)</i>	Bleu de Laqueuille <i>(France)</i>	Queso Manchego PD <i>(Spain) Aged 12 Months</i>
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Coffee

Espresso/long black/piccolo		3.5
Flat white/cappuccino/latte	Cup 4 Mug	5
Irish coffee (<i>Espresso, Jamison's, whipped cream</i>)		10
Espresso Martini: coffee, Kahlua, vodka		16

Teas or Hot Chocolate

Mahalia loose leaf Teas: English Breakfast (<i>French Assam & Ceylon Tea</i>), Earl Grey (<i>bergamot & pink Scotch heather</i>), Chamomile (<i>Calm & Soothe body & mind</i>), Jasmine (<i>Chinese green tea & jasmine</i>), Peppermint (<i>refreshing after meal tonic</i>), Buddha's Tears (<i>Delicately rolled jasmine tea beads</i>) or French Earl Grey (<i>Calendula & Rose petals</i>)	5
<i>or perhaps a cup of Hot Chocolate</i>	5

Stickies, Port, Muscat or Pedro Ximinez

2016	Wangolina M.J.P (<i>Mount Benson</i>)	100ml	9	27
2010	Ralph Fowler Sticky (<i>Mount Benson</i>)			40
2005	Coriole Racked Chenin Blanc (<i>McLaren Vale</i>)			70
NV	Woodstock Muscat <i>McLaren Vale</i>	100ml	15	40
NV	Maxwell Tawny Port <i>McLaren Vale</i>	60ml	6	40
NV	Wynns Pedro Ximinez <i>Coonawarra Estate</i>	60ml	10	

Scotch

Johnnie Walker	Black Label 12 years	15
Glenfiddich	Single Malt 12 years	17
Talisker	Single Malt 18 years	20

Liqueurs

Kahlua	12
Frangelico	12
Baileys	12
Cointreau	12
Drambuie	12
Ouzo	12