

S I G N A L B O X

Autumn Menu

small

JOSPER GRILLED SOURDOUGH

Beer honeycomb & ricotta (V, GF option) \$13

RAS EL HANOUT SPICED FRIED CAULIFLOWER

Herb yoghurt, pomegranate molasses, crispy chickpeas & chilli oil (GF, VEGAN) \$17

GRILLED HERVEY BAY SCALLOPS

Roasted tomato, wakame, Café de Paris butter \$20

ROASTED AUSTRALIAN TIGER PRAWNS

Shiso butter, toasted sourdough \$24

KINGFISH CEVICHE

Kohlrabi & green apple remoulade, radish, red vein sorrel (GF) \$19

CRISPY BARBEQUE PUKARA ESTATE LAMB RIBS

Green papaya, coriander, pickled watermelon, nahm jim dressing (GF) \$21

CHAR SIU DUCK SPRING ROLLS

Dynamite sauce, nori seasoning \$17

JOSPER ROASTED WEST AUSTRALIAN OCTOPUS

Romesco, Oomite soubise, black olive crumb \$19

large

FRIED CHILLI BLUE SWIMMER CRAB

Balmain bugs, pak choy, typhoon shelter, steamed jasmine rice \$39

PUKARA ESTATE LAMB NECK

Chimichurri, zucchini, barbeque peppers, goats feta & jus (GF) \$38

SLOW COOKED CAPE GRIM ANGUS SHORT RIB

Mushroom puree, barbeque king brown, crispy leek, pickled radish, red wine jus \$40

RICOTTA GNOCCHI

Morpeth pumpkin, squash, goats feta, spiced pepita & puffed buckwheat (V) \$35

AUSTRALIAN ROCK LOBSTER LINGUINE

Tiger prawns, Avruga caviar, champagne sauce & chives \$39

MARKET FISH

Roasted heirloom tomato and leek ragu, fresh fennel, Pukara olives & farm leaf salad (GF) \$MP

MORPETH VEGETABLE CURRY

Barbeque Japanese eggplant & broccolini, sweet potato, chickpea, mixed peppers, coconut yoghurt & flat bread (VEGAN) \$34

sides

Josper grilled broccolini, labna, dukkah (V, VEGAN OPTION)

Zucchini chips, kasundi mayonnaise (VEGAN, GF)

Mixed leaves, fresh fig, heirloom tomato, house dressing (VEGAN)

Fat chips, chicken salt, aioli (VEGAN OPTION, GF)

All \$10

V – Vegetarian, GF – Gluten free

S I G N A L B O X

easy eats

STONE & WOOD BATTERED SNAPPER

fat chips, baby gem, parmesan, lime, cracked pepper, ranch dressing \$27

MIDDLE EASTERN PEARL COUSCOUS SALAD

Jospered broccolini, genoa fig, pomegranate, romesco, labna, currants, fresh herbs & dukkah (V, VEGAN OPTION) \$24

Add sticky BBQ lamb ribs \$12

Add garlic butter tiger prawns \$12

WAGYU BURGER

American cheese, streaky bacon, tomato, lettuce, pickles, burger sauce on a milk bun with fat chips (GF option available) \$23

CRISPY FRIED PORK BELLY SALAD

Mango, wombok Asian salad, coconut yoghurt, sriracha, cashew crumb, fried shallot (GF) \$28

add 2 x half shell scallops \$8

dessert

FRIED APPLE PIE

Banana dulce de leche caramel, vanilla bean ice cream \$15

ALMOND FRANGIPANE

Orange & cardamon cream, slow roasted peach, sour honey (GF) \$15

WHITE CHOCOLATE MUDCAKE

Plum, whipped cream, fresh thyme \$15

CHEESE PLATE

Adelaide Hills triple cream brie, Maffra cloth aged cheddar, dried fig & pear paste, oat biscuit, water cracker, gluten free wafer & candied walnuts \$25 for two people (GF option available)

children

(12 years old and under)

Battered fish with fat chips and salad

Cheeseburger with fat chips

Ricotta gnocchi, tomato ragu with parmesan cheese (V)

All \$12, includes popper

Children's Dessert \$8

2 scoops of vanilla ice cream with topping

Due to COVID regulations, we are restricted in the number of guests we can seat in our dining room.
For this reason we do ask that you adhere to a minimum of two courses after 5pm.