



Chef **Kyle Johns** leads the most exciting new brigade in the Barossa. His South African heritage layers generous flavour with a modern style honed in Sydney and fired by a passion for sublime local produce.

Kyle invites you to his culinary celebration of Barossa, a community utterly devoted to the art of eating, drinking, and living well.

Appellation menu \$125

+ chef's snack \$30 + cheese \$15

+ regional beverage pairing \$45

snacks

white sterling caviar, madeleine

blue swimmer crab, miso, seagrapes

pickled kohlrabi, honeydew, hazelnut cream, lovage

fire bread, peri parfait, cultured butter

wild **venison**, fermented maize, farro, radicchio

purple yams

mustard verjuice

jerusalem artichoke, granny smith, sunflower

manchego cheese

fruit bread, cracker, fruit paste

petit fours