

### SAMPLE MENU 1

#### Breakfast

- Fresh fruit & bircher muesli
- Banana bread & jams
- Scrambled eggs, toasted sourdough, Port Lincoln smokehouse kingfish, horseradish

#### Lunch

- Fish & Chips - King George whiting, hand cut chips & preserved lemon tartare
- Cantaloupe (rockmelon) sorbet & ouzo

#### Dinner

- Smoky Bay oysters au naturel with house condiments
- Tempura saltbush with honey hot sauce
- Boston Bay chopped pork belly, quandong sweet & sour sauce, kohlrabi slaw
- Nannygai (fish) over the coals, pearl barley, confit fennel mayo, saffron butter
- Wattleseed milk tart



### SAMPLE MENU 2

#### Breakfast

- Fresh fruit, natural yoghurt, Haystacks honey & granola
- Quandong pastries
- Boston Bay bacon, smoky tomatoes, toasted sourdough, poached eggs

#### Lunch

- Bay trout over the coals, mayo & chilli chatta
- Sides of roasted beets (beetroot) & potatoes
- Apple pie with maple ice cream

#### Campfire Dinner

- Cocktail of Venus Bay prawns & Streaky Bay blue swimmer crab
- Arrow squid salt bush skewers, coriander root
- West Coast Eyre Peninsula vongole (clams) & damper (biscuits)
- Lamb neck potjie, mint yoghurt, silverbeet, bulgur
- Lemon curd brûlée, labneh, urfa biber

