

CREEK AND CELLA

Evening Menu

South Coast Smoked Mussel, Bread Crisp, Seaweed	4e
Marinated Toolunka Creek Olives	7
House Made Pickles	7
Grandveve Sheep's Milk Halloumi	12
Cannellini Bean Hummus, Currants, Marjoram, Grilled Sourdough	10
Preserved Razor Clams, Grilled Toast	23
Burrata, Blood Orange, Herbs, Pink Peppercorn	15
TCT - Three Cheese Toastie	14
Asparagus, Ricotta, Chilli, Capers, Almond, Basil Oil	15
Roasted Tomato, Rocket, Hazelnut, Pecorino, Balsamic	14
Field Mushroom, Taleggio, Pesto, Parmesan Crumb	18
Roast Cauliflower, Beetroot, Lentils, Currants, Walnuts, Greens	17
Brisket Pastrami, Orange + Farro Slaw, Caraway, Mustard	25
Porchetta Steak, Roasted Pumpkin, Radicchio, Apple & Walnut	24
Smoked Duck Breast, Blueberry Chutney, Pearl Barley, Chat Potato	28
South Australian Baked Brie, Rosemary + Lemon Thyme, Bread, Lavosh	25
Charcuterie plate	30
Daily Selection Of 3 Meats, House Pickles, Bread	
Cheese plate	30
Daily Selection Of 3 Cheeses, Honeycomb, Fruit, House Made Lavosh	
Strawberries, Whipped Ricotta, Pink Peppercorn Shortbread	12
Affogato, Mecca Espresso Coffee, Almond Praline	8
Choc + Almond Brownie, Vanilla Bean Ice Cream	8

Our food philosophy is Australian centric and all about freshness. We have a strong focus on locally owned & made products. Wherever we can we buy biodynamic & organic.

Our menu is designed for sharing.