



Our signature Earth & Ember menu is a celebration of place crafted entirely from seasonal, hyper local ingredients sourced from producers who share our commitment to sustainability. Each dish honours the land, its stories and the people who shape our region's identity. By embracing what grows naturally here, we deliver fresher flavours, lower impact and a dining experience rooted in meaning and community. This is mindful gastronomy: purposeful, ethical and deeply connected to the soul of our home.

Welcome drink

Chef canapes

Oyster^(A) ice cream | cucumber | dill | sea herbs | Oscietra caviarⁱ

House mini loaf | aerated butter | Murray River pink salt

Crab^(A) tortellini | Riverland citrus | sea herbs | shellfish bisque

Coonawarra lamb | labneh | tomato relish | eggplant | crumpet

Riverland pink grapefruit | Hentley Farm sorbet

Playford Bombe Alaska **or**

Woodside cheese | fig | lavosh (gf available)

Takeaway gift

\$145 per person

* ALL Accor+ Explorer discounts do not apply to this menu

* Seafood Origin (A) Australian ⓘ Imported