

the pot.

BY EMMA McCASKILL

- sample menu -

Tasting menu, a selection of chef's favourite dishes over four courses 68 pp
With paired wines 38pp

House paratha bread, dahl butter

Coffin Bay oyster, nori and lemon dressing

Pork belly bun, fermented chilli

Blue Swimmer crab inari, yuzu kosho

Tamarind braised oxtail, betel leaf, wood-roasted pineapple chutney

Prawn toast, fermented chilli

Pork gyoza, roast chicken broth

Kingfish sashimi, red plum, shiso

Green asparagus salad, black lentil, fennel, labne, burnt leek ash

Wood roast eggplant, agrodolce, Willunga almonds, zucchini

Broccolini, roasted sesame, white miso dressing

Potato scallops, chopped pickle kewpie

Chuck steak cheeseburger

Crispy Kingfish wing, wood-roasted cayenne, coriander

Fenugreek chicken thigh, cos, fennel, lovage, aged parmesan

Mandarin jam, chocolate sorbet, honeycomb, coffee linseed tuile

Japanese cheesecake ice-cream Hahndorf strawberries

Mandarin and passionfruit soufflé

First König cheese (30gr), plum paste, toasted milk bun

Emma's mum's Monte carlo, baked each morning

Growers, farmers, family, guests - whom we also call friends - are all part of The Pot's community, bringing produce to our kitchen to be prepared with respect. It is our privilege to share this with you at the table.

Many thanks to Scott De Bruin - Mayura Station | Kasim Erkoc -Erkoc farms | Jason Stephenson - Berkshire pigs | Jordan Gower – local handmade ceramics.