

the pot.

BY EMMA McCASKILL

We cook food that we love to eat and serve it in a way that is designed to be shared.

Tasting menu over four shared courses 72 pp

With paired wine 115pp

House paratha bread, dahl butter

Coffin bay oysters, toasted nori vinaigrette

Pork bun, fermented chilli

Smoked Ocean Trout croquettes

Blue Swimmer crab inari, crispy leek

Pork and broccolini gyoza, roast chicken broth

Broccolini, roasted sesame, white miso dressing

Potato scallops, chopped pickle kewpie

Wood roasted squid, fermented green tomato

Kingfish sashimi, plum and fig leaf dressing, shiso

Chuck steak cheeseburger

Caramelized brussels, labne, pepita, pickled kohlrabi, leek ash

Wood roasted eggplant, agrodolce, Willunga almonds, zucchini

Whole roasted Kingfish wing, enoki, seaweed, fermented rice butter

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

Black Angus rump cap, king brown mushrooms, ponzu, radish

Pork hock, fragrant salad, coriander (shared between 2-3 guests)

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

no credit card surcharge | 10% public holiday surcharge