



Something to start:

Our 'Bread & Butter' – *local sourdough, whipped Hunter Belle Jersey butter* (serves 2) (v) - \$8

Local Oysters – Jim Wild's premium oysters – *served naturally with a grapefruit ponzu* – (4 per serve)
(df, gf on request) - \$18

Entrees:

Winter Tartlet – goat cheese mousse, granny smith apple, sunchoke, onion petals, sage – (v, df,
vegan available on request)

Grilled Prawns - kombu butter, braised leek, Chinese celery - (gf)

Venison Tartare – beetroot, parsnip espuma, crisp cassava, caper berries – (gf)

Mains:

Lamb Rump and Braised Rib – Winter ratatouille, French lentils, carrot pureed with cumin (gf)

Fish of the Day – heirloom carrots, fennel, smoked mussels, bisque (gf)

Spatchcock 'Coq Au Vin' – braised spatchcock, speck, crisp brussels sprouts, onion soubise, cep jus

Pumpkin and Curry – cauliflower and almond velouté, crushed chickpeas, fried okra, golden raisins,
vadouvan spice - (df, vegan)

SIDES (serve 2) – sides \$9:

Crushed Potatoes – confit garlic, chives – (gf, v)

Crispy Cauliflower – sweet potato puree, sumac, almonds – (df, vegan)

Braised Endive - caramelised balsamic onions, tarragon – (gf)

Fries – furikake seasoning, aioli – (df, vegetarian on request) - \$8

Dessert:

Chocolate Souffle - mandarin sorbet, chocolate soil – (gf, v)

Macadamia Crumble - pear and strawberry, Cambewarra Estate fortified wine, native pepper berry
anglaise – (v)

Jerusalem Artichoke and Milk – Jerusalem artichoke ice cream, flavours and textures of milk – (gf)

**Vegan and dairy free dessert available upon request*

Entrée / Main = \$50

Main / Dessert = \$46

3 courses = \$60

Snack Menu:

Fries – furikake seasoning, aioli – (df, vegetarian on request) - \$8

Braised Calamari – sauce vierge, bread – (df, gf available on request) - \$21

Braised Beef Pithivier – heirloom carrots, gremolata, jus - \$25

Pork Katsu Burger - panko crumbed pork, slaw, tonkatsu mayonnaise - \$21

Curried Steak Sandwich – hanger steak, kohlrabi, arugula, curry aioli, sracha – (gf on request) - \$23

Cheese Board – *three beautifully crafted Australian cheeses* - Warrnambool Dairy vintage cheddar, Hunter Belle semi-hard blue, Flinders Estate washed rind - *matched with medjool dates, chutney, local honeycomb and Baccos Bakeries crisp breads* – (serves 2) – (gf on request, v) - \$27

Kids Menu – \$12:

Steak and chips, popcorn chicken and chips, fish and chips, penne with a napolitana sauce

Ice Cream with sauce - \$5

Our Menu:

We are dedicated to bringing you excellent food and service.

Our Head Chef, Joshua Greenhill, prepares amazing food using only the highest quality local ingredients available. Our restaurant menu is updated seasonally every 3 months so there is always something new and exciting to try, even for our regulars!

Our High Tea food is hand-made from scratch every week, we hope you taste the difference.

If you need anything at any time, please just ask one of our team.

Our Fine Print:

Please alert our staff of any food allergies you might have. We have a variety of gluten free (gf) options available on the menu however please note that our restaurant and kitchen is not a gluten free environment. Our menu items are handcrafted in our kitchen sometimes using shared equipment and for this reason we cannot assure you that any menu item will be entirely gluten free. All prices listed include 10% Goods and Services tax. 10% surcharge on Public Holidays.