

*State of Grace*



## GRAZING

Marinated Mount Zero olives, crusty bread	10
Hawksbury river salt and vinegar squid, aioli, lemon (DF,GF)	15
Grilled halloumi, strawberry, balsamic, black pepper	16
Hervey bay scallop ceviche, mount zero evoo, avruga caviar, (GF, DF)	17
Beef tartare, Cured yolk, burnt shallot, chive crisp	19
Twice baked cheese souffle, caramelized onion (V)	16
Free range pork croquette, salt & vinegar crackle, piccalilli (DF)	14
Cured meat board, cheese, house pickles, sourdough (DF)	32

## MAINS

Roasted beetroot, black lentils, burnt orange dressing, soft cheese (V, GF)	23
Roasted potato gnocchi, pea, broad beans, preserved lemon, chervil (V)	24
Old school chicken Kiev, radicchio, confit garlic mash	27
Local market fish	POA
Grass fed rostbiff - 250g - Kobe Wagyu - MS8+	36
Grass fed porterhouse – Red gum - 300g	38
Grass fed rib eye– Great southern - 350g	40

All steaks served with skin on fries, compound butter and your choice of peppercorn or bearnaise

## TO GO WITH GRACE

Leaf salad, buttermilk dressing (V, GF)	9
Skin on fries, vinegar salt, aioli (VE, GF)	10
Winter greens, preserved lemon (V, GF)	11
Potato mash, confit garlic, chives (V, GF)	11
Roasted Kent pumpkin, yogurt, spiced pepitas (V, GF)	11
Charred carrots, cumin butter, tarragon (V, GF)	11

## DESSERT AND CHEESE

Cream caramel, peanut brittle (GF)	11
Salted dark chocolate tart (VE, GF)	11

Curds and whey, in-house lavosh, pear

Select:	Blue	1 Cheese   12
	Brie	2 Cheeses   23
	Cheddar	3 Cheeses   30