

M E N U

GRAZING

Gracious nuts 9

Marinated Mount Zero olives, crusty bread 10

Gin cured kingfish, compressed cucumber, avruga caviar, pink peppercorn 24

Crispy halloumi, strawberry, balsamic, native pepper berry 17

Heirloom tomato, buffalo mozzarella, basil oil, dried olive, vincotto 18

Beetroot carpaccio, goat's curd, pickled fennel, candied walnut, dill 16

Beef tartare, cured yolk, burnt shallot, chive crisp 23

Chorizo & manchego croquettes, smoked paprika aioli 16

Hawksbury River salt & vinegar squid, aioli, lemon 21

Truffle arancini, aioli, grana padano 14

Cured meat board, cheese, house pickles, sourdough 36

MAINS

Roasted potato gnocchi, smoked tomato, green olives, pangrattato 25

Market fish (please ask staff member) 36

Cheese burger, beef patty, cheese, lettuce, pickles, burger sauce, fries 25

Old school chicken kiev, radicchio, confit garlic mash 34

14-hour Lamb shoulder, smoked eggplant, shallot, pistachio, pomegranate 32

250g Grass fed porterhouse *Pinnacle MB2+*, rustic potatoes, compound butter 38

300g Grass fed scotch fillet *Pinnacle MB2+*, rustic potatoes, compound butter 52

250g Grass fed Rostbiff kobe wagyu *Pinnacle MB9+*, rustic potatoes, compound butter 50

Steaks with your choice of peppercorn, bearnaise or jus

650g Great Southern Rib Eye (*for 2 people*), potato gratin, broccolini 90

SIDES

Mixed leaf salad, sherry vinegar dressing 9

Skin on fries, vinegar salt, aioli 11

Broccolini, preserved lemon, green oil 14

Roasted Kent pumpkin, yoghurt, toasted pepitas 11

Heirloom baby carrots, honey, hazelnut 16

CHEESE AND DESSERT

Sticky date pudding, salted caramel, vanilla ice cream 14

Dark chocolate mousse, berry gel, chocolate soil, caramelised white chocolate 14

Lemon yoghurt panna cotta, candied peel, oat crumb 14

Shadows of Blue//Maffra Cheddar//Brie de Nangis
One cheese 14, Two cheeses 26, Three cheeses 30