

M E N U

GRAZING

- Sweet, salty, spicy nuts 10
- Marinated Mount Zero olives, crusty bread 12
- Crispy halloumi, strawberry, balsamic, native pepper berry 18
- Chargrilled Lakes Entrance octopus, black garlic, preserved lemon 21
- Beef tartare, cured yolk, burnt shallot, chive crisp 25
- Caramelised onion & gruyere croquettes, French onion aioli 18
- Hawksbury River salt & vinegar squid, aioli, lemon 23
- Cured Ora King Salmon, Aleppo pepper, kewpie 24
- Saffron, green pea & grana padano arancini 16
- Cured meat board, cheese, house pickles, sourdough 42

MAINS

- Roasted potato gnocchi, mushroom, sourdough crumb 29
- Market fish (please ask staff member) MP
- Cheese burger, beef patty, cheese, lettuce, pickles, burger sauce, fries 25
- Old school chicken kiev, radicchio, confit garlic mash 35
- Crispy pork belly, apple, cider glaze, roast cauliflower 38
- 250g Grass fed porterhouse *Pinnacle MB2+*, rustic potatoes, compound butter 38
- 220g Grass fed eye fillet *Pinnacle MB2+*, rustic potatoes, compound butter 49
- 250g Grass fed Rostbiff kobe wagyu *Pinnacle MB9+*, rustic potatoes, compound butter 52
- 300g Grass fed scotch fillet *Pinnacle MB2+*, rustic potatoes, compound butter 58
- Steaks with your choice of peppercorn, bearnaise or jus

SIDES

- Rocket salad, pear, balsamic, walnut 12
- Skin on fries, vinegar salt, aioli 11
- Broccolini, preserved lemon, green oil 16
- Roasted Kent pumpkin, yoghurt, toasted pepitas 14
- Heirloom baby carrots, honey, hazelnut 16

CHEESE AND DESSERT

- Flan, salted caramel, praline 14
- Milk chocolate mousse, hazelnut, chocolate soil 14
- Coconut panna cotta, pineapple, rum gel 14
- Shadows of Blue//Maffra Cheddar//Framager d'affinois
One cheese 14, Two cheeses 26, Three cheeses 30