

KITCHEN

Starters to Share

OLIVES house marinated GF DF VGN	8
TRUFFLED POLENTA BITES sweet tomato jam, shaved parmesan V	14
MEREDITH FARM GOATS CHEESE oven baked with caramelised tasmanian leatherwood honey, dukkah, sonoma sourdough V	16
CALAMARI FRITTI lemon pepper, endive, orange	24
SEARED SCALLOPS sweet corn puree, mushroom crumb, salsa GF	24
KINGFISH TARTARE lemon mascarpone, pomegranate, finger lime GF	25
JUMBO PRAWNS three u6 aussie prawns roasted & peeled with poached fennel GF DF	29

Substantial

NOURISH SALAD mixed leaves, red cabbage, pomegranate, roasted butternut pumpkin, edamame tahini dressing, za'atar spice mix GF DF VGN	19
ADDITIONS	
roast chicken breast (20min roasting time)	9
smoked ocean trout	11
HANDMADE GNOCCHI pan fried with goats cheese, baby spinach, butternut pumpkin, pine nuts V	26
LEMON CHICKEN BREAST wild rice, cranberry, pistachio apricot yoghurt, (20min roasting time)	28
PORK BELLY hunter valley free-range pork, black currant gel celariac & vanilla puree, confit artichokes GF	30
CRISPY BARRAMUNDI pea & zucchini vignole, parsnip puree, garlic cream GF	32
HARISSA CHARRED LAMB FILLETS mackley river lamb, cottage hummus, seasonal roasted vegetables GF DF	36
RIB EYE grain fed nolan beef, 400g on the bone, medium rare, rested & sliced, cafe de paris butter GF	45

Sides

SHOESTRING FRIES tossed with dried herbs, garlic aioli V	10
SMOKY SALAD apple, radicchio, pecan, mixed leaves, smoky vinaigrette GF DF VGN	12
HEIRLOOM TOMATOES with meredith farm goats cheese, basil, vincotto GF V	15
CRISPY BRUSSEL SPROUTS deep fried with pancetta, pecorino	15
ROASTED CAULIFLOWER raisins, pistachios, baba ghanoush GF DF VGN	15

Sydney Rock Oysters



**FRESHLY SHUCKED,
SOY & GINGER **GF DF**** 4.8
minimum order of 3

Grazing Plates

a selection of our favourite cheeses & meats
served with all the trimmings & sonoma sourdough

minimum selection of two per plate
gluten free crackers available

WARNAMBOOL BLACK WAX VINTAGE CHEDDAR 12 full & robust based on a traditional sharp english style, slightly crumbly texture, matured for up to 16 months	
LE DAUPHIN DOUBLE CREME 13 rhone valley, rich cow's milk, soft, silky, creamy	
BERRY'S CREEK TARWIN BLUE 10 lasting intensity, texture of soft smooth appeal	
TARAGO RIVER JENSENS RED WASHED RIND 12 stinky aromatic rind, interior soft & supple	
JAMON SERRANO ESPANA 12 cured iberian pig aged for 18 month	
TRUFFLE SOPRESSA SALAMI 12 cured pork sausage, air dried then fermented. infused with black truffle	

Pizza

THE MARGHERITA 24 fresh basil, heirloom tomatoes, buffalo mozzarella & fior di latte V	
FUN GUY 25 field mushroom paste & buffalo mozzarella, parmesan, forest mushrooms, black truffle oil, lemon V	
SMOKED PORK 26 smoked confit pork belly, spanish onion, chives, mozzarella, garlic oil	
DE JAMON 26 jamon serrano 18 month, pear, parmesan, rocket, vincotto	
HOI SIN DUCK 28 confit duck leg shredded, hoi sin, mozzarella, shallots, mint, cucumber, cashews GLUTEN FREE BASES AVAILABLE	

Group Feasting

ASK ABOUT OUR MENUS
FOR FOUR OR MORE GUESTS

GF GLUTEN FREE **VGN** VEGAN **DF** DAIRY FREE **V** VEGE

SURCHARGES

1.6% ON ALL CARD PAYMENTS

15% PUBLIC HOLIDAYS