

Sharing Menu / 69pp

Chef's choice 3-course menu

Snacks

Rock oyster, finger lime dressing, chives / 5ea

Marinated olives, charred sourdough / 9

Puffed polenta, whipped cheddar / 11

Charcuterie plate, ham hock terrine, cured meats,
pickled vegetables, charred sourdough / 24

Entrée

Summer vegetables, pickled carrot, fennel, peas,
daikon, nasturtium / 19

Tuna, beetroot, furikake, mayonaise / 22

Pork belly, leek, potato / 21

Smoked egg, black pudding crumb, asparagus / 21

Blue swimmer crab, fennel, daikon / 22

Main

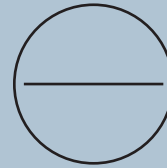
Pumpkin - pickled, roasted, smoked w granola and
crystal ice plant / 29

Murray cod, zucchini, mussels, miso cream / 38

Spring lamb, eggplant, macadamia / 42

Duck breast, carrot, carrot cake / 39

Today's rotisserie meat / 37



Grill

250g Flank Steak, Grain Fed, BMS 5+

Rangers Valley, NSW / 39

250g Striploin, 150 Day Grain Fed,

Riverina, NSW / 49

300g Scotch Fillet, Grass Fed, BMS 4+, Little Joe's,
Gippsland, VIC / 59

200g Rump Cap, Cross Breeds Wagyu, BMS 7+

Rangers Valley, NSW / 72

300g Beef Tasting - 100g Portions of Grass Fed,

Grain Fed, Wagyu / 69

*All Steaks Served With Smoked Bone Marrow, Celeriac
Remoulade, Pepperberry Jus*

Sides

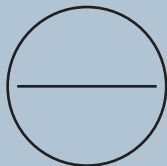
Wagyu Fat Potatoes / 10

Rustic Fries / 10

Zucchini, squash, macadamias / 10

Seasonal Mixed Leaves / 10

Vine ripe tomatoes, buffalo curd, pepper berry / 10



Desserts

Milk chocolate & honeycomb sphere, banana, caramel,
honeycomb / 21

Pavlova, passionfruit mousse, riberry, white chocolate / 19

Raspberry, lychee mousse, lemon curd, rose water / 19

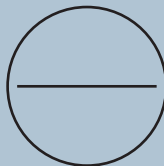
Coconut panna cotta, cherry, roasted peach / 19

Pineapple, maple jelly, sago, blueberry infusion / 19

Dessert Tasting Menu

3 Course Tasting / 59

5 Course Tasting / 79



5 Course Tasting Menu / 105pp Matched Wine / 165pp

7 Course Tasting Menu / 115pp Matched Wine / 195pp

+ Oysters / 10pp

Summer vegetables, daikon, nasturtium

2017 Grüner Veltliner, Nick Spencer, Tumbarumba

Tuna, beetroot, desert lime

2014 Riesling, Xabregas, Mount Baker SA

Pork belly, leek, potato

2015 Eric Bordelet, Poiré Aut, Normandy, FRA

Murray cod, zucchini, mussels

2017 Fiano, Lo Stesso, Heathcote, VIC

Duck breast, carrot, carrot cake

2011 Pinot Noir, Apsley Gorge, TAS

Davidson plum sorbet, granola, milk chocolate

2017 Moscato, All Saint, Rutherglen, VIC

Milk chocolate & honeycomb sphere, banana, caramel

2010 Kracher, Muscat Ottonel Auslese, Burgerland

Vegetarian & vegan options available