

Rock oysters, finger lime dressing, chive / 5.5ea

Beetroot tartare, riberry, wattle seed lavosh,
horseradish / 10

Pressed truffle Pecorino toastie / 10

Marinated olives / 9

Puffed polenta, whipped cheddar / 10

Truffle roasted Jerusalem artichoke, artichoke aioli / 10

Spanner Crab, potato chips, pink grapefruit, avocado / 22

Paroo kangaroo bresaola, macadamia, roasted cherries,
red amaranth / 21

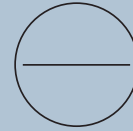
Smoked ricotta gnudi, native pea salad, Pedro Ximenez / 17

Pan fried Murray cod, oyster cream, crab brandade,
pickled mushrooms / 34

Grilled Mackerel, hazelnut crumb, green tomato / 29

Fried chicken, slow cooked breast, lemon myrtle,
rhubarb & Quandong slaw / 31

David Blackmore brisket MBS 9+, buttered potato,
tarragon, baby cos / 37



Rotisserie & Grill

Today's rotisserie meat, seasonal vegetables / 37

NSW lemon sole baked on paper bark & saltbush, smoked sauce
gribiche, rustic chips / 39

Spit roasted pumpkin, sage, lemon cream, pepita crumb, black
garlic / 29

O'Connors / 140 day grass fed Gippsland Victoria
300g ribeye (Scotch fillet) MS 4+ / 47

Rangers Valley / 270 day grain fed New England Tablelands NSW
250g flank steak BMS 3+ / 39

Riverina / 150 day grain fed, Riverina, NSW
250g dry aged striploin / 49

Rangers Valley / 400 day F1 cross bred premium Wagyu
200g rump cap BMS 5+ / 72

300g Beef Tasting / 69

100g portions of grass fed, grain fed, Wagyu

*Steaks all served with Potato galette, capers,
burnt onion puree, pepper berry jus*

Sides

Heirloom tomatoes, buffalo curd, herbs of the sea / 10

BBQ cos, Pyengana cheddar cream / 12

Seasonal mixed leaves / 10

Wagyu fat potatoes, salt bush / 12

Rustic fries / 12

Rotisserie market veg, lemon crème fraîche / 12