

Entrées & Shares

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| Fresh-baked Sourdough | 16 |
| Confit garlic, smoked scamorza cheese <u>OR</u> spicy 'Nduja, Bocconcini | |
| Half Dozen Port Stephens Rock Oysters | Natural 30 |
| Natural with mignonette <u>OR</u> Kilpatrick (GFA) (DF) | Kilpatrick 34 |
| House Smoked Duck Breast | 29 |
| Watermelon, molasses, radicchio, walnuts (GFA) | |
| Hiramasa Kingfish Sashimi | 32 |
| Yuzu dressing, radish, avocado | |
| Grilled Banana Prawns | 29 |
| Bean shoots, mango, nam jim, peanuts, herbs (GFA) | |
| Szechuan Salt & Pepper Squid | 28 |
| Garlic, shallots, chili jam, lime (GFA) (DF) | |
| Grilled Freemantle Octopus | 32 |
| Black garlic aioli, grilled capsicum, heirloom tomatoes, olives | |
| Steamed Bao | 31 |
| Crispy duck, pickled cabbage, chilli, cucumber, Moroccan barbecue sauce | |
| Three Stuffed Zucchini Flowers | 21 |
| Ricotta, aioli, herbs (GFA) | |
| Australian Cheese Selection | 44 |
| Lavosh, toasted sourdough, spiced nuts, dried fruits, pastes | |
| <u>Mains</u> | <i>Please see board for daily specials</i> |
| Slow-cooked Pukara Estate Lamb Shoulder for Two | 88 |
| Herb-roasted chat potatoes, honey-roasted parsnips, roasting juices, mint gel (GFA) | |
| Falafel | 29 |
| Freekeh, roasted butternut pumpkin, baby spinach, avocado, green goddess dressing (V) | |
| Pan-roasted Market-fresh Fish | MP |
| Broccolini, crushed chat potatoes, toasted almonds, citrus dressing (GF) | |
| 300g Black Angus Sirloin | 46 |
| Spiced Café de Paris butter, cherry truss tomatoes, roasted field mushroom, fondant potato (GFA) | |

Mains cont.

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| Pan-roasted Humpty Doo Barramundi | 39 |
| Miso-glazed aubergine, gai lan, shitake mushrooms, bonito dressing | |
| Grilled Paillard of Chicken | 34 |
| Roast root vegetables, Persian fetta, cranberry agrodolce (GFA) | |
| Roast Pumpkin Risotto | 29 |
| Goat's cheese croquettes, rocket, olive crumb (V) (GFA) | |
| Slow-roast Pork Belly | 39 |
| Mustard fruits, celeriac, Swiss browns, Brussels sprouts (GFA) | |

Classics

All served with fries

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| Wagyu Beef Burger | 27 |
| Smoked cheese, bacon, lettuce, tomato, caramelised onion, beetroot, burger sauce (GFA) | |
| Panko Crumbed Market-fresh Fish Burger | 25 |
| House tartare, lettuce, tomato, pickled Spanish onion (DF) | |
| Cauliflower & Smoked Cheddar Burger | 24 |
| Red pepper relish, lettuce, lemon pepper aioli (V) (GFA) | |
| Hand Crumbed Chicken Schnitzel | 23 |
| Parmigiana <u>OR</u> roast chicken gravy | |
| Beer Battered Market-fresh Fish | 27 |
| House tartare, lemon (DF) | |

Sides & Sauces

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|---|----|
| House salad Green vegetables Herb & garlic chat potatoes Fries w/ aioli | 10 |
| Aioli Chilli jam House-made burger sauce Moroccan barbecue sauce | 2 |
| Roast chicken gravy Lamb jus | 5 |

Desserts

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| Sticky Date Pudding | 16 |
| Butterscotch sauce, brandy snap ice cream | |
| Milk Chocolate Crème Brûlée | 16 |
| Macerated strawberries, toasted marshmallow, coconut biscuit (GFA) | |
| Brown Sugar Bavarois | 16 |
| Roasted peaches, cinnamon wafers, verjuice granita (DFA) | |