

FRI & SAT MENU

STARTER

2-course \$55

3-course \$65

Oysters (4) with bloody mary granita +\$4 per extra oyster

Chef's pairing suggestion: Bloody Mary Cocktail

Housemade wood fired focaccia with charred tomato, olive oil, sea salt and whipped feta (v)(vg)

Chef's pairing suggestion: Lake George Pinot Noir

Seared scallops with crispy cauliflower, lime sauce, chilli oil and snow pea shoots (gf*)

Chef's pairing suggestion: Tamburlaine Organic Riesling

Burrata with fried zucchini, fresh mint and grilled sourdough (v)(gf*)

Chef's pairing suggestion: Nick O'Leary Tumbarumba Chardonnay

Slow cooked pork belly with pineapple chutney and fried chilli (gf)(df)

Chef's pairing suggestion: Brindabella Hills Rosé

Soft tofu with chilli, soy dressing and spring onion (gf)(v)(vg*)

Chef's pairing suggestion: Long Rail Gully Pinot Gris



MAIN

Lamb cutlets with pearl couscous and beetroot sauce

Chef's pairing suggestion: Long Rail Gully Shiraz

Woodfried pumpkin with spicy peanut sauce, vinaigrette, and Asian salad (v)(gf)(df)

Chef's pairing suggestion: Shaw Merlot

Smoked eggplant, with sesame seed dressing, pine nut crumb and flat bread (v)(gf*)

Chef's pairing suggestion: Lake George Pinot Noir

Seared barramundi with curry sauce, crisp curry leaves and coconut rice (gf)(df)

Chef's pairing suggestion: Murrumbateman Winery Riesling

Braised pork ribs with hoisin glaze and Asian slaw

Chef's pairing suggestion: Pankhurst Tempranillo

Dry age scotch fillet (250g) with bone marrow and shiitake fumet (gf)

Chef's pairing suggestion: Wallaroo Cabernet Sauvignon

Wagyu striploin with cauliflower gratin, caviar and smoked butter (gf) +\$5

Chef's pairing suggestion: Nick O'Leary Bolaro Shiraz



SIDES

Seasonal sides 9

Tossed salad 9

Chats cooked in duck fat 9

Warm sourdough 4

KIDS OPTIONS (under 12yo)

2-course \$20

MAIN

Cheese Pizza - deliciously simple

Hawaiian Pizza - a classic with ham & pineapple

Crumbed fish with lemon aioli and a choice of chips or salad

Beef slider - tomato relish, lettuce, cheddar cheese and chips

DESSERT

Ice Cream with chocolate, strawberry or caramel topping



DESSERT

Flourless chocolate cake with coffee syrup and whipped mascarpone (gf)

Chef's pairing suggestion: Cofield Sparkling Shiraz Durif

Sticky date pudding with a toffee sauce and vanilla bean ice cream

Chef's pairing suggestion: Penfolds Grandfather port

Trio of gelato (gf*)(df*)

Chef's pairing suggestion: Espresso Martini

Ricotta custard with brik pastry, baked figs and honey

Chef's pairing suggestion: Chambers of Rutherglen Topague

Cheese platter for two: a selection of cheese, dried and fresh fruits, nuts, crackers and fruit paste (v)(gf*)

Chef's pairing suggestion: Lake George Sparkling Rose

Affogato - vanilla ice cream served with espresso and your choice of Cafe Patron XO Tequila, Frangelico, Baileys or Kahlua (gf) +\$4