

# MENU

## STARTER

Oysters with bloody mary granita 18 for 4 | 52 for 12

*Chef's pairing suggestion: Bloody Mary Cocktail*

Housemade wood fired focaccia with charred tomato, olive oil, sea salt and whipped feta (v)(vg) 20

*Chef's pairing suggestion: Lake George Pinot Noir*

Seared scallops with crispy cauliflower, lime sauce, chilli oil and snow pea shoots (gf\*) 22

*Chef's pairing suggestion: Tamburlaine Organic Riesling*

Burrata with fried zucchini, fresh mint and grilled sourdough (v)(gf\*) 20

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

Slow cooked pork belly with pineapple chutney and fried chilli (gf)(df) 22

*Chef's pairing suggestion: Brindabella Hills Rosé*

Soft tofu with chilli, soy dressing and spring onion (gf)(v)(vg\*) 18

*Chef's pairing suggestion: Long Rail Gully Pinot Gris*

## MAIN

Lamb cutlets with pearl couscous and beetroot sauce 38

*Chef's pairing suggestion: Long Rail Gully Shiraz*

Woodfried pumpkin with spicy peanut sauce, vinaigrette, and Asian salad (v)(gf)(df) 29

*Chef's pairing suggestion: Shaw Merlot*

Smoked eggplant, with sesame seed dressing, pine nut crumb and flat bread (v)(gf\*) 29

*Chef's pairing suggestion: Lake George Pinot Noir*

Seared barramundi with curry sauce, crisp curry leaves and coconut rice (gf)(df) 34

*Chef's pairing suggestion: Murrumbateman Winery Riesling*

Braised pork ribs with hoisin glaze and Asian slaw 34

*Chef's pairing suggestion: Pankhurst Tempranillo*

Dry age scotch fillet (250g) with bone marrow and shiitake fumet (gf) 39

*Chef's pairing suggestion: Wallaroo Cabernet Sauvignon*

Wagyu striploin with cauliflower gratin, caviar and smoked butter (gf) 42

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



## SIDES

- Seasonal sides 9
- Duck fat chats 9
- Tossed salad 9
- Warm sourdough 4

## PIZZAS

Garlic and chilli 25

Garlic base, marinated prawns, chilli, Spanish onion, topped with sliced shallots and citrus yoghurt

Prosciutto 24

Garlic base, prosciutto, mozzarella, goats cheese topped with rocket

Lamb and feta 24

Lamb, feta and spinach topped with hummus

Tandoori chicken 22

Tandoori chicken, spiced potato and onion, topped with raitia

Pork Belly 24

Diced roasted pork belly, roasted pumpkin, onion, with shredded apple

Margarita 22

Tomato, basil and bocconcini

Hawaiian 22

A classic - ham and pineapple

## KIDS OPTIONS

Crumbed fish with lemon aioli and a choice of chips or salad 14

Beef slider - tomato relish, lettuce, cheddar cheese and chips 14

## DESSERT

Flourless chocolate cake with coffee syrup and whipped mascarpone (gf) 18

*Chef's pairing suggestion: Cofield Sparkling Shiraz Durif*

Sticky date pudding with a toffee sauce and vanilla bean ice cream 14

*Chef's pairing suggestion: Penfolds Grandfather port*

Trio of gelato (gf\*)(df\*) 14

*Chef's pairing suggestion: Espresso Martini*

Ricotta custard with brik pastry, baked figs and honey 18

*Chef's pairing suggestion: Chambers of Rutherglen Topaque*

Cheese platter for two: a selection of cheese, dried and fresh fruits, nuts, crackers and fruit paste (v)(gf\*) 32

*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) 17