



## shared

- marinated olives, chilli \$6 (gf)
- new norcia ciabatta, rosemary, salt, garlic oil \$7
- beer battered chips, parmesan & truffle oil \$10
- roasted chat potatoes, garlic butter \$10
- hummus, feta, olives, roasted peppers, bread \$12 (gf-v)
- arancini, mushroom, spinach, feta, truffle \$13
- sausage #1 - mild mexican chorizo, mushroom,  
manchego \$14 (gf)
- asparagus, cauliflower, sweet potato puree, almonds,  
panko, aged balsamic \$11 (v)
- duck leg confit, kasundi, ginger, cabbage \$23 (gf)
- grilled octopus, basil pistou, sundried  
tomatoes, pine nuts \$23 (gf)
- goat cheese gnocchi, mint parsley & pesto sauce,  
macadamia, beetroot \$17
- wagyu rib fingers, kimchi \$17 (gf)
- panko crumbed whiting & prawn, sprout & daikon salad,  
spicy aioli dip \$25
- pork belly, corn, peppers, honey tamarind sauce \$21 (gf)
- citrus salad, oranges, radish, cucumber \$15 (gf-v)
- fettuccine, wild boar ragout \$20
- salmon & ginger rice, avocado, sugar snow peas \$19 (gf)

## meats & fish

free range chicken breast, parsnip puree, kale, black  
garlic vinaigrette \$28 (gf)

three farmers quinoa risotto, tiger prawns, asparagus  
\$36 (gf)

400g bbq grassfed beef shortrib \$38 (gf)

grainfed lamb backstrap, grassfed lamb belly, gratin,  
crispy shallots \$34

rankin cod, jerusalem artichoke, mushrooms,  
port soy sauce \$37 (gf)

400g sirloin tasting board \$60 (gf)

veal, grain fed (mb3), grass fed (mb2), wagyu (400 day  
grain fed pure bred mb9+)

100g from 4 different types of beef, each steak has a  
unique flavour and texture which is derived from the  
animals age, diet and breed  
(mb = marble score)

## cold cuts

served with olives, new norcia ciabatta  
(or) gluten free crackers

prosciutto di parma \$12

finochietta salami \$12

piccante salami \$12

wagyu bresaola \$19

## cheeses

served with dried fruits & fig loaf  
(or) gluten free crackers

agour - sheep cheese aged 12 months, uncooked \$12

comte - cow cheese aged 18 months, hard cooked \$12

garrotxa - goat cheese aged 3 months, cooked \$12

mahon - cow cheese aged 11 months, uncooked \$12

brie - cow cheese, cooked \$12

## sweets

three chocolate brownie, blueberry sauce,  
vanilla ice cream \$14

vanilla cheesecake, raspberry ice cream \$11 (gf)

stickydate pudding, butterscotch sauce,  
vanilla ice cream \$14

yogurt passion fruit tarte, hazelnut, macaron \$15

## dessert whiskies, wines & ports

limeburners honey whisky liqueur \$17

kavalan coffee liqueur \$21

royal tokaji \$14

de bortoli noble one \$18

seppelstfield grand muscat \$13

chalmers chocolate port \$11

brown brothers tawny port \$15

galway pipe grand tawny port \$20

tea and coffee \$4