TO SHARE

Our seasonal menu is designed to be shared with great wine and good company. Choose a selection of dishes to enjoy with your whole table, starting with our house-made artisan sourdough bread.

3 Plates | 60pp • 3 Plates + Dessert | 70pp • 4 Plates + Dessert | 80pp

SMALL PLATES

Pork and lemongrass wontons | tamari | garlic | chilli | DF House smoked barrastrami | tomato gel | horseradish | shallot | GF DF Mushroom and sage agnolotti | porcini | grana padano | V Fire roasted eggplant | labneh | tomato | basil | V GF DFO Braised lamb | smoked anchovy | ricotta | sourdough crumpet Crispy pork cheek | cherry ketchup | celeriac remoulade | GF DFO

LARGE PLATES

Local jerk spiced chicken | peach chipotle | pickles | herb salad | GF DF Sticky Thai peanut cauliflower | coriander | shallot | chilli | GF DF Pan seared salmon | smoked tofu | Vietnamese gremolata | GF DFO +3pp Duck breast tea smoked | Szechuan | mulberry | almond emulsion | GF DF

STEAK

Grain fed eye fillet | + 12pp | GF Grain fed strip loin | + 10pp | GF 1kg + T-Bone | + 20pp (3 pax min.) | GF All steaks served with smoked horseradish mascarpone | marrow jus | umami onion puree | GF



TO FINISH

DESSERTS | 15

Apple confit | French crisp | vanilla bean crème diplomat Earl grey Panna cotta | Macerated Estate plum | butter snap crumble Affogato | Dimattina coffee shot | house made vanilla bean ice cream | side of Frangelico | CONTAINS NUTS

CHEESE | 15

Cheese plate | choice of one cheese: Roaring Forties blue cheese Triple cream brie

Served with seasonal accompaniments + house made lavosh | GFO

CAN'T DECIDE?

Let us choose for you and "Feed You" with a selection of our favourite dishes. Groups of 8+ are required to select this option. Dietary requirements and allergies can be catered for.



Chicken nuggets | chips | side of tomato sauce | 12 House made hidden vegetable sauce | rigatoni | grated cheddar | 12 Bowl of fries | side of tomato sauce | 8 Kids icecream with sprinkles | 5

12 years and under

