



## SNACK

Tempura Kale, Radish, Yuzu & Wasabi Dressing | **10 (N)**

Tinned Anchovies, Ricotta, Toasted Sourdough | **14**

Sydney Rock Oyster, Freshly Shucked With Shallot Vinegar | **4**

Spiced Buttermilk Chicken, Chipotle Mayonnaise | **12**

## TO START

Roasted Pumpkin, Smoked Labne, Flaxseed Crackers, Pumpkin Seeds, Watercress | **20 (N) (V)**

Smoked Beetroot & Tarragon Risotto, Walnuts, Salt Baked Beetroot & Bronze Fennel | **20 (N) (V)**

Gin Cured Tasmanian Ocean Trout, Avocado, Nori, Wasabi, Crispy Skin | **22**

Spicy Mooloolabah Spanner Crab Linguine, Basil, Shellfish Bisque | **22**

Baked Queen Scallops (NSW), Celeriac Puree, Garlic Butter, Brioche, Herb Crumb | **20**

15 Month Aged 'Jamon Serrano,' Meredith Goat's Feta, Guindillas, Toasted Sourdough | **22**

**Fish Board** | Tasmanian Ocean Trout Pate, Marinated White Anchovies, Salt Cod Croquettes, Salt & Pepper Micro Squid, Soda Bread (For 2) | **34**

**Meat Board** | Dry Aged Wagyu Beef, Thirlmere Free Range Chicken Liver Parfait, Confit Duck Rillettes, Slow Braised Pig's Head Croquette, Toasted Sourdough, Pickles (For 2) | **34**



## TO FOLLOW

Wild Mushroom Rigatoni, Ricotta, Radicchio, Toasted Hazelnuts | **31 (V) (N)**

Poached John Dory (Waitangi, NZ), Charred Fennel, Navel Oranges, Karkalla | **36**

Humpty Doo Crispy Skin Barramundi, Kale Gnudi, Charred Broccolini, Jerusalem Artichoke | **36**

Chargrilled Cowra Lamb Backstrap, Crispy Shoulder, Peas, Broad Beans, Goat's Cheese, Lamb Jus | **38**

Braised Greenstone Creek Beef Cheek, Soft Parmesan & Truffle Polenta, Confit Tomato | **38**

Slow Braised Limestone Coast Lamb Shoulder, Salsa Verde, Garden Salad (For 2) | **82**

## CHARGRILL

200g Jacks Creek Wagyu Hanger Steak, Marble Score 7 | **42**

240g Greenstone Creek, NZ Scotch Fillet, Marble Score 3 | **40**

220g Master Kobe full blood Wagyu beef Flank, Marble Score 9+ | **55**

240g Rare Breed Black Berkshire Pork Cutlet | **38**

**All served with Triple Cooked Hand Cut Chips, Watercress & Black Garlic Aioli**

## ON THE SIDE

Garden Salad | **9**

Roasted Tomato & Harissa Eggplant | **12**

Triple Cooked Best Bits Chips, Black Garlic Aioli | **10**

Green Beans, Confit Shallots, Garlic, Sourdough Crumb | **11**

Crispy Polenta Chips, Parmesan | **10**

Chef: Mark Holland

Gluten free options are available on request. Please ask your waiter.

\* N = Contains Nuts

\*V = Vegetarian (Please note that Vegan options are available on request)



## **DESSERT | 15**

Sticky Date Pudding, Toffee Sauce, Salted Pistachios, Banana Ice-Cream  
Milk Chocolate Delice, Salted Caramel, Amaretto, Hazelnut & Chocolate Ice-Cream  
Blueberry Clafoutis, Toasted Flaked Almonds, Plum Ripple Ice-Cream  
Vanilla Creme Brulee, Fresh Strawberries, Almond Shortbread

## **HOUSE MADE SORBETS | 5 Per Scoop**

Rhubarb | Buttermilk | Coconut | Strawberry & Basil | Blood Orange | Melon & Mint

## **HOUSE MADE ICE-CREAMS | 5 Per Scoop**

Ferrero Rocher | Mint-Choc | Malted White Chocolate | Banana/Peanut Butter | Snickers

## **50gr CHEESE | 15**

Heidi Farm Gruyere – TAS, Australia – Cow's Milk  
Jannei Buche Noir, NSW, Australia – Goat's Milk  
Woombye Triple Cream Brie - QLD, Australia - Cow's Milk

## **25gr CHEESE | 15**

Holy Goat La Luna Baby, VIC, Australia – Goat's Milk

**Selection of Cheeses, Chutney, Cracker Bread: Single | 15 // Two | 22 // Three | 28**

## **WHISKY & BOURBON**

The Classic Laddie 10yr | 12  
Islay Barly 2007 | 15  
Whistle Pig Rye 10yr | 24  
Michters Small Batch Bourbon | 18  
Bib & Tucker 6yr Premium Bourbon | 20

Chef: Mark Holland

\*2% surcharge applicable to all credit card transactions  
A public holiday surcharge of 10% will apply on all public holidays

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