



### SMALLS

Mt ZERO HOUSE MARINATED OLIVES \$8 GF V

SINGLE ORIGIN SOURDOUGH, CUDGEGONG VALLEY OLIVE OIL AND AGED HUNTER VALLEY BALSAMIC \$8 V

RODRIGUEZ CHORIZO SCOTCH EGG \$12

THIRLMERE DUCK LIVER PATE, BRIOCHE & CORNICHONS \$14

SMOKED SALMON FISH CAKE, PEA MINT PUREE & HOUSE TARTARE SAUCE \$15

VANNELLA BURRATA, SUN BLUSH TOMATO PESTO, CARAMALISED GARLIC BREAD \$17 V

### SELECTION OF ONE HUNTED & ONE GATHERED OPTION \$24

EACH ADDITIONAL GATHERED \$4

#### HUNTED

CHICKEN BALLOTINE, LEMON POLENTA, PARSNIP CRISP & WILTED SPINACH GF

BANGALOW PORK BELLY w CANDIED WALNUT, RED CABBAGE SALAD, WHISKY & APPLE SAUCE GF

SLOW COOKED LACHLAN VALLEY LAMB LEG w PUMPKIN PUREE, ORANGE & COUS COUS SALAD

RUMP STEAK w CAFÉ DE PARIS, SHOESTRING FRIES & ROASTED TOMATO GF

MARINATED WHOLE BABY OCTOPUS w CHORIZO, GARLIC, CHILLI BUTTER, CRUSHED NEW POTATOES & NAP SAUCE

RISONI w PEAS, MUSHROOMS, GOATS CURD & PARSLEY CREAM V

#### GATHERED

HOUSE HUNTER SALAD GF

HOUSE FRIES, ROSEMARY SALT V

QUINOA, WINDSOR KALE, SUMMER PEA & RICOTTA SALAD GF V

ROCKET, PARMESAN & TOASTED PINE NUTS, AGED BALSAMIC GF V

SWEET POTATO, BLUE CHEESE & HAZELNUT GF

A SELECTION OF 3 GATHERED \$24