

LUNCH & DINNER

ENTREE & SALADS

Fried calamari <i>w/ rocket, lemon, salt & aioli</i>	22
Ploughman's plank <i>aged cheddar cheese, shaved Bangalow ham, terrine, pickles, quince jam & warm French baguette</i>	24
Baked scallops <i>w/ Manchegeo, sour cream, jamon, bread crumbs</i>	18
Smoked chicken salad <i>w/ grilled halloumi, pickled beets, roast butternut, cashews, herbs & quinoa</i>	29
Prawn salad <i>w/ avocado, crisp prosciutto, asparagus, goats cheese, walnuts & citrus dressing</i>	30
Japanese style Alaskan King Crab salad <i>w/ glass noodles, edamame, red onion, chilli, mint, cucumber & pecans w/ ginger sesame ponzu dressing</i>	32
Caprese salad <i>w/ buffalo mozzarella, heirloom tomatoes, basil, balsamic</i>	26

TAPAS & TO SHARE

Warm mixed olives <i>w/ fresh lime</i>	9
Honey roasted cashews	9
Baked Camembert <i>w/ confit garlic, rosemary & French baguette</i>	26
White anchovies	10
Grilled halloumi & fresh mint	11
Piquillo Peppers <i>stuffed w/ goats cheese</i>	12
Beer battered zucchini flowers <i>w/ pesto & romesco</i>	14
Chilli & garlic prawns <i>w/ warm French baguette</i>	16
Potato croquettes <i>w/ brisket, enoki & shiso</i>	15
Grilled morcilla sausage (Spanish black pudding)	11
Grilled chorizo sausage	12
Mojama <i>traditional Spanish salted, air dried tuna w/ slivered almonds & virgin oil</i>	14

PASTA & CO.

All topped with aged parmesan	
Gnocchi <i>w/ spinach, pumpkin, goats cheese, pine nuts & lemon</i>	28
Spanner crab & prawn spaghetti <i>w/ chilli, garlic, saffron, pangritata & mixed herbs</i>	36
Duck & truffle risotto <i>w/ wild mushrooms, aged parmesan & herbs</i>	38

SEAFOOD

Crispy skin Atlantic salmon <i>w/ pickled beetroot, shaved fennel, feta & candied walnuts</i>	32
Fresh Barramundi fillet <i>w/ lemon. Choice of;</i> beer battered w/ hand cut chips & tartare sauce, or: grilled w/ warm salad of artichokes, asparagus, baby potatoes, roasted cherry tomatoes, goat cheese	31
Seared yellowfin Tuna <i>w/ nicoise salad of tomatoes, olives, anchovies, green beans potatoes & a boiled egg</i>	34
Grilled whole lemon sole almondine <i>w/ almonds & brown butter, served w/ fried potatoes, rocket, crisp prosciutto & black olives</i>	34
Chargrilled king prawn soup <i>w/ fresh market fish, tomatoes, saffron, chilli, garlic & fresh herbs</i>	36

FROM THE FARM

Angus beef burger <i>mixed leaf, onion jam & hand cut chips</i>	24
Herb roasted spatchcock <i>w/ new potatoes, chorizo, fennel, olives, garlic & lemon</i>	32
Braised Hunter Valley beef brisket <i>w/ mashed potato, caramelised onion & wild rocket</i>	34
Grilled Riverina eye fillet & mushroom jus <i>w/ potato dauphinoise, roasted tomatoes & baby onions</i>	39
Grilled tenderloin steak <i>w/ foie gras, toasted milk bread, truffled butter, marsala jus & creamed potato mash</i>	44
Crispy skin confit duck <i>w/ Paris mash, sautéed spinach & mushrooms</i>	37
Roast rack of Junee lamb & mint sauce <i>w/ rotolo of baby spinach, ricotta, mushrooms, chestnuts, sage butter & aged parmesan</i>	39
Organic NZ venison wellington - eye fillet <i>w/ chestnut, mushroom duxelle & prosciutto, w/ carrot, potato mash,</i>	44

BREAD

Daily bread basket <i>w/ olive oil & balsamic</i>	8
Caramelised garlic bread <i>char-grilled w/ butter & parsley</i>	9
Roasted cherry tomato & basil bruschetta	16
Goats cheese, pear, walnut & honey bruschetta	18
Mushroom & beetroot bruschetta <i>w/ goats curd & pinenuts</i>	21

RAW

Tuna Tataki <i>w/ fennel, beetroot, edamame beans, red chilli, seaweed & ginger soy dressing</i>	22
Hiramasa Kingfish sashimi <i>w/ cucumber, chorizo crumble, radish, fresh lime & herbs</i>	22
Pasture-fed Riverina steak tartare <i>w/ onion remoulade, capers, baby celery leaves & crostini</i>	20
Rock oysters <i>shallot & cider vinaigrette</i> <i>chilli, ginger & rice wine vinegar</i> <i>natural w/ lemon</i>	half doz 19/full dz 36

PÂTÉ, TERRINE & PICKLES

All served with warm French baguette	
Pâte de foie gras <i>w/ caramelised apple & walnuts</i>	25
Chicken liver pâté <i>w/ onion jam</i>	17
Wild boar & duck terrine en croûte <i>w/ corishons</i>	18
Kangaroo & pork terrine <i>w/ quince marmelade</i>	18

CHARCUTERIE

Truffle salami - flavoured with fresh black truffle shavings	14
San Daniele - Italian prosciutto, 24 month cured pork leg	14
Leg ham - apple & beechwood smoked pork leg	13
Duroc Jamon Serrano - Spanish, 18 months cured pork leg	14
Wagyu bresaola - air dried, salted wagyu beef	14
Mixed selection - (all of the above)	26

SIDES

Green beans <i>w/ lemon & almonds</i>	9
Asparagus <i>w/ parmesan & lemon</i>	9
Potato Dauphinoise	9
Mash potato	9
Hand cut chips	9
Garden salad	9
Grilled mushrooms	9