



Strangers' Restaurant

## Entrée

NSW rock oysters with red wine vinegar & eschalot dressing or Natural with lemon \$24 / \$35

*N/V Peterson House Gateway Sparkling, Hunter Valley Gl \$9.50 Btl \$29.50*

Pan fried Parisian gnocchi, wild mushrooms, chestnuts, purple oxalis leaf, parmesan wafer (V) \$16

*2018 PepperGreen Sauvignon Blanc, Southern Highlands Gl \$9.50 Btl \$39.00*

Jamon Serrano Reserva, artichoke, persimmon, walnut & linseed wafer & basil oil (DF) \$17

*2019 Printhie Range Pinot Gris, Orange Gl \$9 Btl \$38*

Beer battered zucchini flowers filled with three cheese & romesco sauce (V) \$16

*2020 Margan and Bramble Rose, Hunter Valley Gl \$10 Btl \$43*

Scallops with celeriac, brown butter, samphire (GF) \$18

*2018 Bloodwood Chardonnay, Orange Gl \$15 Btl \$65*

## Mains

Market white fish of the day served with a puttanesca sauce, radicchio, cosberg (GF) MP

*2018 Shaw Vineyard Estate Merlot, Yass Valley Gl \$9 Btl \$38*

Slow cooked lamb shank wellington with roasted baby carrots and black truffle mash \$35

*2012 Canobolas-Smith 'Alchemy' Shiraz, Cabernet Sauvignon Franc, Orange Gl \$16 Btl \$70*

Organic fried chicken, ricotta, preserved lemon, broad beans, cavolo nero & kipfler potatoes \$32

*2018 Jon Darragh Wines Chardonnay, Orange Gl \$12 Btl \$48*

Winter roast vegetables, pumpkin, beetroot, fennel, honeycomb, brown butter chilli & sage (V) \$26

*2019 Lerida Estate Cullerin Pinot Noir, Lake George Gl \$12.50 Btl \$55*

Fillet steak with masala, spinach and eggplant relish (GF) \$34

*2018 Nick Spencer "Gundagai" Shiraz Touriga, Tumbarumba Gl \$12.50 Btl \$50*

## Desserts

Coconut Sticky date pudding with toffee sauce & honeycomb ice-cream (V) \$14

*N/V Cassegrain Old Yarras, Hastings River Gl \$8 Btl \$35*

Seasonal citrus selection - Mandarin granita, lemon sorbet, ruby red grapefruit salad (GF, DF) \$14

*2014 Hope Estate Late Harvest Verdelho, Riverina Gl \$7 Btl \$22*

Apple tarte tatin with vanilla ice-cream (V) \$14

*2014 Hope Estate Late Harvest Verdelho, Riverina Gl \$7 Btl \$22*

Cheese plate with gorgonzola, triple cream brie & aged cheddar with muscatels and lavosh \$17

*N/V De Bortoli 'OLD BOYS' 21 Yrs Riverina Gl \$11 Btl \$69*

## Sides - \$7

White cabbage, parmesan, herb salad | Char-grilled zucchinis with lemon dressing | Chips

V = Vegetarian, GF = Gluten free, DF = Dairy free, VE = Vegan

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.