

Entrée

NSW Rock Oysters with Meyer lemon mignonette (GF) 6 \$32 / 12 \$62

2022 Nick O'Leary Riesling, Yass Valley, \$16.00

Beef tartare with horseradish & parmesan \$24

2022 Carillion Six Clones Pinot Noir, Orange \$17.00

Zucchini flower, herb salad, Pecora sheep curd & pistachio (GF) \$23

2022 Belena Pinot Grigio, Riverina \$16.00

Marinated octopus, taramasalata, fennel preserve, parsley & squid ink wafer (DF) \$24

2021 Margan "Fordwich Hill" Semillon, Hunter Valley \$17.00

Prosciutto, persimmons, crispy crostoli, river mint & basil oil \$23

2022 Artemis Sauvignon Blanc, Berrima \$16.50

Mains

Spanner crab risoni with saffron, pecorino, gruyere, fetta cream sauce (GF) \$45

2022 First Creek Vermentino Hunter Valley \$16.00

Grilled snapper, radish, vine ripe tomato, baby zucchini & shellfish broth (GF) \$42

2023 Bunnamagoo Estate Rose Mudjee \$16.50

Slow cooked beef cheeks with truffle mash, Dutch carrots, confit eschalots (GF) \$44

2019 Peppergreen Estate Merlot, Berrima \$18.00

Pork escalopes served with French peas, smoked speck & pommes au gratin (GF) \$42

2018 Bloodwood Cabernet Sauvignon, Orange \$18.00

Mussett family farm – lion's mane mushroom, duxelles, king oyster mushroom, cashew ricotta gremolata (V)
\$38

2022 Toppers Mountain Manseng, New England \$16.50

Sides \$10.00 each

Chips | Butter lettuce, chives, pecorino, champagne dressing | Seasonal vegetables, green goddess dressing

Desserts

New season citrus selection – Mandarin granita, lemon sorbet, ruby red grapefruit salad (GF, VE, DF) \$21

2019 DeBortoli Noble One Botrytis Semillon, Riverina \$18.00

Apple tarte tatin with vanilla ice cream (V) \$22

2016 Bunnamagoo Autumn Semillon, Eurunderee \$16.00

Mont Blanc - baked meringue, sable biscuit, sweet chestnut cream topped with whipped cream \$22

This dessert draws on the heritage & nostalgia of our European trained chefs.

2019 DeBortoli Noble One Botrytis Semillon, Riverina \$18.00

Chocolate tart, chocolate mousse & a cherry compote (GF, V) \$23

NV DeBortoli Old Boys Tawny 21 years old, Riverina \$16.00

Australian Cheese trio with blue, cream Brie, aged cheddar, muscatels, quince & lavosh \$30

2022 Three Bridges Estate Durif, Riverina \$16.00