

## Entrée

NSW Rock Oysters with lemon mignonette dressing (GF) 6 for \$32.00 / 12 for \$62.00  
*2021 Krinklewood Estate Verdelho, Hunter Valley \$16.00*

Kingfish sashimi with a shiso dressing, salmon roe and squid wafer (GF) \$24  
*2021 Bloodwood Riesling, Orange \$18.00*

Musset Farm mushroom ravioli with a lemon parsley butter \$23.00  
*2021 PepperGreen Sauvignon Blanc, Southern Highlands \$15.00*

Jamon Iberico, salad - artichoke heart, fennel, radish, asparagus, lemon, pecorino & chives (GF,) \$24  
*2023 1 Bunnamagoo Rose, Eurunderee \$15.50*

Butter poached leek topped with garlic prawns, spanner crab & pangratatto \$24.00  
*2021 Tyrell's Semillon, Hunter Valley \$15.50*

## Mains

Byron Bay Berkshire Pork with crispy artichoke & sweet potato puree topped with olive, green apple & smoked almond salsa \$44.00  
*2022 Carillion Six Clones Pinot Noir, Orange \$18.00*

Roasted barramundi with russet potatoes, lemon caperberry sauce & fennel salad (GF) \$42.00  
*2018 Jon Darragh Chardonnay, Mudgee \$17.00*

300g Red Gum grain fed scotch fillet with asparagus, carrot butter sauce & creamy mash (GF) \$45.00  
*2022 Clonakilla Shiraz, Young \$17.00*

Duck Confit, celeriac puree Dutch carrots (GF) \$42  
*2017 Cato la Promessa Nebbiolo, Hilltops \$17.00*

Pumkin risotto, ricotta, ratatouille, pecorino (GF) (V) \$38  
*2022 First Creek Vermentino, Hunter Valley \$16.5*

## Sides \$11.00 each

Chips | Butter lettuce with chives, pecorino & champagne dressing, Seasonal Vegetables

## Desserts

Grapefruit granita with blood orange & Campari sorbet (V) \$21.00  
*2022 Printhe Range Pinot Gris, Orange \$16.00*

Chocolate hazelnut tart with baileys ice-cream \$22.00  
*NV De Bortoli "Old Boys" 21 Tawny, Riverina \$16.00*

Passionfruit creams with fresh strawberry & toffee wafer \$21.00  
*2016 Bunnamagoo Autumn Semillon, Eurunderee \$16.00*

Rhubarb & apple crumble with wattle seed & Davison plum ice-cream \$18.00  
*2019 De Bortoli Noble One Botrytis Semillon, Riverina \$18.00*

Australian cheese trio - blue, brie and aged cheddar with muscatels, quince & lavosh \$32.00  
*2022 Three Bridges Estate Durif, Riverina \$16.00*