

### Entrée

Sydney Rock Oysters with finger lime & green apple dressing (GF, DF) 6 \$32.00 / 12 \$62.00  
*2024 Clonakilla Riesling Young \$18.00*

Wagyu bresaola salad, lemon ricotta, Manchego cheese, croutons \$23.00  
*2023 Pierre D'Amour Rose Riverina \$17.00*

Grilled scallops with anchovy, lemon, garlic butter, topped with crispy pangrattato & fried capers \$25.00  
*2020 PepperGreen Chardonnay Berrima \$17.00*

Fig, candied walnut, baby cos, goats' cheese & soft herb salad (V, GF) \$22.00  
*2022 Gallagher Sauvignon Blanc Yass Valley \$17.00*

### Main

Herb & pistachio crumbed Lamb cutlets with crispy kipfler potatoes & caponata \$45.00  
*2017 Cato La Promessa Nebbiolo Hilltops \$18.00*

Prawn linguini with cherry tomatoes, butter, garlic, lemon & saffron \$44.00  
*2018 Tyrell's HVD Vineyard Semillon Hunter Valley \$20.00*

250g Wagyu rump with Hasselback potato & mushroom sauce (GF) \$43.00  
*2021 Heifer Station Hand Picked Shiraz Orange \$17.00*

Maple glazed pumpkin, chestnut mushrooms, smoked almonds, puffed rice & chives mascarpone,  
fresh figs (V, GF) \$38.00  
*2018 Briar Ridge 'Dairy Hill' Semillon Hunter Valley \$19.00*

### Sides \$11.00 each

### Dessert

Peach melba - Poached summer peaches, raspberry coulis & vanilla ice cream (V) \$22.00  
*2020 Bloodwood Riesling Orange \$19.00*

Chocolate assiette - Chocolate & hazelnut tart, rich chocolate quenelle, chocolate sorbet \$23.00  
*2020 Three Bridges Durif Riverina \$18.00*

Vanilla pannacotta with summer berries (GF) \$20.00  
*2019 De Bortoli Noble One Riverina \$19.00*

Cheese plate - Willow Brie, Stilton blue, Maffra aged cheddar, muscatels, quince & lavosh (V) \$30.00  
*2022 Lerida Estate Cullerin Pinot Noir Lake George \$19.00*