

Entrée

Sydney Rock Oysters with finger lime & green apple dressing (GF, DF) 6 \$32.00
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
2021 Bloodwood Chardonnay. Orange \$18.00

Sides \$11.00 each

Chips | Musset farm salad | Seasonal vegetables

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, quince & lavosh (V) \$30.00
2022 Lerida Estate Cullerin Pinot Noir Lake George \$19.00