#### Entrée

Sydney Rock Oysters with finger lime & green apple dressing (GF, DF) 6 \$32.00 2023 Nick O'Leary Reisling, Yass Valley \$17.00/Glass

Applewood Smoked Kangaroo loin, onion puree, miso wattle seed eggplant (GF) \$23.00 2021 Nick Spencer Pinot, Sangiovese Shiraz, Tumbarumba \$18.00/Glass

Homemade gnocchi, beurre noisette, olive, goats' cheese, asparagus (V) \$22.00 2022 Printhie Chardonnay, Orange \$18.00/Glass

Lightly fried Squid, Celeriac, fennel, capers, preserved lemon aioli \$23.00 2024 See Saw Organic Sauvignon Blanc, Orange \$17.00/Glass

Yellow fin tuna crudo, finger lime, river mint, yuzu dressing, sesame wafer (DF) \$23.00 2021 Bunnamagoo Rose, Eurunderee \$18.00/Glass

## Main

Lamb rack, parsnip puree, smoked almond preserved apple olive herb salsa \$45.00 2018 Coppabella Sirius Pinot Noir, Tumbarumba \$19.00/Glass

Three cheese Spanner crab Risoni, saffron, white wine & chives \$43.00 *2021 Montrose Stoney Creek Chardonnay, Mudgee \$17.00/Glass* 

120day grain fed sirloin 300gm confit of garlic mash, Dutch carrots & hollandaise (GF) \$43.00 2019 Ballinaclash 'Tom' Cabernet Sauvignon Orange \$19.00/Glass

Barramundi with King Edward potatoes, baby radish, turnip & sauce vierge (GF,DF) \$43.00 2023 First Creek Vermentino, Hunter Valley\$17.00/Glass

Mussett honey glazed pumpkin, chestnut mushrooms, smoked almonds, puffed rice & chives mascarpone, fresh figs (V, GF) \$38.00

2019 Peppergreen Merlot, Berrima \$18.00/Glass

# Sides \$11.00 each

Chips | Musset farm salad | Seasonal vegetables

## Dessert

Sticky fig pudding with caramel sauce & honeycomb ice-cream (V) \$20.00 NV De Bortoli Old Boys 21yrs, Riverina \$16.00/Glass

# Vanilla pannacotta with local rhubarb \$20.00

De Bortoli Noble One, Riverina \$19.00/Glass

Waratah honey cheesecake layered with blueberry compote; native lemon anise & white chocolate crunch \$22.00

2021 Hope Estate Opening Act Semillon Verdelho, Hunter Valley \$17.00/Glass

Alpine cheese - Tete De Moine cheese with Waratah honey & homemade cape gooseberry chutney \$22.00

2022 Shaw Vineyard Estate Shiraz, Yass Valley \$17.00/Glass

Cheese plate - Willow Brie, Stilton blue, Maffra aged cheddar, quince & lavosh (V) \$30.00 2023 Clonakilla Hilltops Shiraz, Young \$18.00/Glass