

Entrée

Sydney Rock Oysters with finger lime & green apple dressing (GF, DF) 6 \$32.00/ 12 \$62

2023 Mada Riesling Gundaroo \$18.00

Vitello Tonnato – poached veal fillet, anchovies, remoulade, pickled green peaches & black olive crouton \$23.00

2024 Belena Pinot Grigio Riverina \$18.00

Grilled Moreton Bay bug with Café de Paris butter (GF) \$24.00

2018 Jon Darragh Wines Chardonnay Orange \$18.00

Butternut pumpkin velouté, Crème fraîche, chestnuts purée & black truffle oil (V) \$19.00

2019 Peppergreen Chardonnay Berrima \$18.00

Golden toasted brioche finger with lobster & prawn, topped with salmon roe \$24.00

2024 See Saw Balance Organic Sauvignon Blanc Orange \$17.00

Main

Fillet steak with cauliflower blossom, vine leaf, polenta parcel & gremolata (GF) \$45.00

2018 Bloodwood Cabernet Sauvignon Orange \$19.00

Mussett Mushroom risotto, Manchego cheese, salsa verde (V) \$38.00

2022 Lerida Estate Cullerin Pinot Noir Lake George \$18.00

Pan fried snapper with kipfler potatoes, lemon chive & tarragon sauce \$45.00

2021 Krinklewood Verdelho Hunter Valley \$18.00

Slow - cooked Lamb shoulder with tomato, olives, Mediterranean tapenade, served on eggplant Purée with crushed herb and lemon potatoes (GF) \$42.00

2021 Renzaglia Bella Luna Cabernet Sauvignon, Merlot Bathurst \$19.00

Duck breast with radicchio, date, walnut & celery salad, served with Madeira sauce \$43.00

2019 Peppergreen Pinot Noir Berrima \$18.00

Sides \$11.00 each

Chips| Musset farm salad| Seasonal vegetables

Dessert

New season citrus selection -Mandarin granita, lemon sorbet, & ruby red grapefruit salad (GF,VE,DF) \$20.00

2021 Peterson House Brut Rose Hunter Valley \$19.00

Wildflower bee pollen Crème Brulée with burnt orange ice cream \$21.00

2021 Bunnamagoo Autumn Semillon Eurunderee \$17.00

Alpine cheese - Tête de Moine cheese with raw Waratah honey & homemade cape gooseberry chutney \$22.00

2024 Usher Tinkler Rose Hunter Valley \$18.00

Australian Cheese trio with blue, cream brie, aged cheddar, muscatels, quince & lavosh \$30.00

2019 Margan "Saxonvale" Mourvèdre Hunter Valley \$19.00

Native bush petite fours plate

Campfire marshmallow with strawberry gum, dark chocolate bark with Davidson plum, macadamia nut Florentine, cinnamon myrtle meringue pie. \$19.00

N/V Cassegrain Old Yarras Hastings River \$16.00